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The Way to the Heart

Hints to the Inexperienced

A COLLECTION OF TESTED VIRGINIA RECIPES

PREPARED AND ARRANGED BY
CARRIE PICKETT MOORE

Many men of many minds
Is a rhyme of olden times;
But the minds of men to-day
To good cooking find a way.

RICHMOND, VIRGINIA
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CARRIE PICKETT MOORE,

1905.

Bon-Air
Virginia

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Dear Sir,

My Publisher enclosed you
order for my recipe book
to me & I am sending
same under seperate
cover. Thanking you.
Trusting for another vo

I remain
Carrie P. Moore
Bon-Air
Ja.

PREFACE.

The following recipes have been tested, and I have found them correct in every proportion; also, mixing and serving. They are a collection of old Virginia recipes, many of them handed down and used for three generations. Having tried them, I feel justified in recommending them to the public as being safe and sure, that is, if the rules are carefully followed for mixing and preparing the dishes. All of them are not my own, some having been given me by old friends, but I have used them so successfully that I feel they belong to me by right of long usage. I trust the housekeeper into whose hands this little book may fall will find it a help to her, and that in the future it will make cooking a pleasure and not a care.

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SOUPS.

"Cookery is become an art, a noble science."
—*Burton*.

Tested Virginia Recipes.

SOUPS.

We all know what makes the basis of a good soup. If we have a quart of well-made stock we can have a soup of the best kind in an hour's time. This stock can be made the day before using, and while hot poured into an earthenware bowl to cool; when cold, skim the fat that has caked on top, and you can then add what vegetables are required.

Stock is simply the foundation, and is made by boiling a shank of ham, or the trimmings from joints and cutlets, slowly in clear water until all the juice has been extracted. Slow boiling insures the results we look for. Remember that after the vegetables are added you must boil one hour, no more, season and serve at once.

Vegetable Soup.

Put a 10c. shank of beef in 6 quarts of water; boil for 3 hours. Then add 3 carrots cut in dice; boil another hour; then add a can of tomatoes, 4 pods of okra, 4 Irish potatoes, a can of corn — or 4 ears of corn — 1 onion, pepper and salt, and boil half an hour more. Drop a bunch of herbs in the pot just before taking from the fire.

Noodles for Soup.

Take the yolks of 2 raw eggs, mix with flour enough to roll a stiff dough, roll into a thin sheet, sprinkle with flour and roll again. Cut into threads and drop in the boiling soup; just cook through. This makes enough for soup from 1 chicken.

Potato Soup.

One dozen large mealy potatoes, 2 onions, 1 pound salt pork, 3 quarts water, 1 tablespoon of butter, 1 cup of milk, 1 egg. Chop the onion. Boil the pork in the water for an hour and a half. Strain. Have potatoes peeled and sliced. Throw into the pot with onion, cover and boil 45 minutes, stirring often. Beat into the egg the butter; add this to the soup, and stir well while it heats to a final boil. Serve at once.

Chicken Soup.

Dress and cut up a chicken. Boil it in 3 quarts of water until all the nutriment has been extracted, then add noodles and 1 tablespoon of rice. Flavor with celery seed, salt and pepper.

Chicken Jelly.

One chicken simmered in 1 quart of water until only 1 pint remains. Season with salt. Strain the juice from the chicken, and when cold skim off all oil that has formed over the top. If preferred hot, set in a pan of boiling water over the fire until thoroughly heated, and then serve.

Cream of Celery Soup.

Cut in small pieces the outside from 12 or 14 stalks of celery — save the inside for table use. Cover the bits with 1 pint of cold water; bring to the boiling point and simmer half an hour. Drain and pass through a colander, using as much celery as will press through. Add to this 1 pint of milk. Put the whole into a double boiler and allow to heat. Rub together 1 tablespoon of butter and 2 of flour, and stir carefully into the soup. Stir and cook until smooth. Add a dash of celery salt, 1 of pepper, and serve.

Split Pea Soup.

Take a quart of split pease and add 2 quarts of water. Let them boil until you can mash them through a colander, leaving the hulls separate. Put the soup on the fire again, with a generous slice of salt pork; if the pease are too thick for a second boiling, add a little hot water. Boil for 1 hour. Just before serving drop in 1 ounce of butter. Season with pepper and salt, beat well, and turn into a steaming tureen.

Brunswick Stew.

The secret of a good Brunswick stew is long, slow boiling. It should be started early in the morning and allowed to boil for several hours. Take 2 good-size squirrels, 3 quarts of cold water, 1 onion, and a strip of bacon — not pork — and put them on to boil. It should boil 4 hours, unless the squirrel is very old and tough, in which case boil longer. When the meat has left the bones, remove the pot and pick out every piece of bone and skin, leaving the meat in shreads. Add to this stock 6 ears of corn cut from the cob, 1 quart of ripe tomatoes, 1 quart butter beans, 4 large Irish potatoes, and the juice of 1 lemon. Let this cook for another hour, stirring well to keep from burning. It should now be thick enough to eat with a fork, and is ready to serve. Add 1 tablespoon of Worcestershire sauce before serving.

Mock Turtle Soup.

Have your calf's head well cracked, and then remove the brains. After soaking in clear water, put it in the pot with a large onion and enough water to cover it. Add boiling water as the water boils down. Cook until the meat falls from the bone. Strain the liquor and throw the meat in it. Season to taste with pepper and salt, and add a dash of ground allspice,

cloves and mace. Heat well again, as it cools while straining. Put 4 tablespoons of browned flour with 4 ounces of butter, and make force meat balls with 1 pint of veal chopped fine; add a little thyme, salt and pepper. Fry brown and let them cool. Chop fine 4 hard-boiled eggs and put them in the bottom of the tureen, drop in the balls and pour the soup over them. When the soup comes off the fire add 1 tumbler of port or claret and serve at once.

OYSTERS.

"Why, then, the world's mine oyster,
Which I with sword will open."

—*Shakespeare.*

OYSTERS.

Fried Oysters.

Take firm, fresh oysters and cleanse them well; dry and sprinkle with salt and pepper. Place 2 or 3 together, unless they are very large; dip in a well-beaten egg, then in cracker dust, and fry in smoking hot lard. Garnish with points of lemon and parsley.

Scalloped Oysters.

After cleaning the oysters, drain and place on a dry cloth while you prepare the following: Make a cream gravy of 1 pint of milk, 2 tablespoons of flour and 1 tablespoon of butter. Use fancy shells to bake them in. Place a layer of oysters and then one of bread crumbs until the shells are well filled — they should hold about 6 or 7 large oysters; sprinkle bits of celery and butter over the top, and pour over the whole 2 tablespoons of the cream dressing. Dust the top with crumbs and bake a delicate brown.

Pigs in Blankets.

Get the largest oysters possible and drain them from the liquor, discarding the small ones. Place 2 together, and wrap around them a long thin slice of bacon. After all the oysters have been dressed, fry the little pigs just as you would an ordinary slice of bacon. Serve on toast garnished with parsley.

Pickle Oysters.

Two quarts of oysters, 2 teacups vinegar, 1 tablespoon whole allspice, a few blades mace, 1 lemon, the peel from 1 orange, 1 pod red pepper, salt to taste. Slip the oysters through your

fingers, removing all bits of shell that cling to them, and strain the liquor well. Throw them together again and stew until the oysters curl; strain and throw in ice-cold water to plump them, changing the water twice. As they cool drain all water from them and drop in a stone jar. Put the vinegar, spice, peel and pepper to the hot juice and allow them to come to a boil; slice the lemon and chop the pepper pod in small pieces, and mix with the boiling liquor. Remove from the fire, and when lukewarm pour over the oysters and cover with a cloth. Good in 36 hours. If not sour enough, add a little more vinegar.

Raw Oysters.

Oysters must be kept in a very cold place before opening them; but never allow them to freeze, for once frozen they quickly turn sour and are useless. They should be opened on the deep shell, so as to better preserve the liquor, the stabbing knife run under them and the shells placed on ice for a few minutes before serving. Arrange 6 shells on every plate, with a half lemon and a spoonful of grated horse-radish. Serve with any small cracker or a nice salt wafer.

MEATS.

"Some books are to be tasted, others to be swallowed, and some few to be chewed and digested."—*Bacon*.

MEATS.

Scotch Collops.

Take 1 pound of chopped beef and mix with it 1 chopped onion, a little pepper and salt, and put it in a frying pan. When the meat has cooked through, thicken the gravy with a little browned flour, and serve on a flat dish, garnished with fried potato balls.

Beef Balls.

Run through a meat chopper enough beef to make 1 pint. Add a little parsley, a sprig of thyme, 1 onion minced fine, 1 cup of fine bread crumbs, 1 well-beaten egg, pepper and salt. Make into small balls, roll in a beaten egg, then in cracker dust, and fry.

To Boil a Ham.

Any good ham can be improved by being cooked in the following way: Cover the ham well with water and add 2 pounds brown sugar and half cup of Worcestershire sauce. Boil slowly half hour for every pound of meat, and let ham cool in the water. The next day cover the top with crumbs, sprinkle with pulverized sugar, and baste with cider while it bakes a rich brown.

To Stuff a Ham.

Boil an old Virginia ham (after soaking overnight) half an hour for every pound of meat. Take out of the water and place on a large dish, bringing the bone side on top. While hot take out all bone and remove the skin carefully. Turn the opening down and allow it to stand until the next day. What juice runs from it save for the filling. Now take an apple-corer and

bore small holes through the whole ham, saving what comes from it. Fill the holes and the place where the bone came from with the following: Grate 4 5-cent loaves of baker's bread, using only the soft part; add to this 1 bunch of parsley, 1 bunch thyme, 1 onion, 1 teaspoon of sugar, 2 heaping teaspoons ginger, 4 teaspoons celery seed, 2 teaspoons mustard, 2 teaspoons black pepper, 1 cup of drippings or butter and the ham that comes from the holes. Work the whole of it into the crumbs. Stuff every available place, and what stuffing is left work into the fat on top. The amount can easily be used, although it seems a great deal when you start to work filling it. Place the ham on a flat pan and rub the top with the white of an egg and bake. This should be kept several days before using to allow the seasoning to go all through the meat.

Ham Balls.

Take cold ham and chop fine. To every pint of ham add 1 pint of bread crumbs and 4 well-beaten eggs, salt and pepper to taste. Mix well and shape in little balls the size of an egg. Dip in egg and fry as you would a croquette. Dress the dish with potato chips and lettuce leaves.

Breaded Chops.

Take 1 tablespoon of butter and melt it, place in the pan with what chops you wish to bread, sprinkle with salt and pepper, and let them soak in the butter while you beat the eggs. Dip each chop first in the egg, and then in the cracker dust, and broil over a slow fire to prevent burning. Place on a dish and pour over them a gravy made of 1 teacup of hot water, 1 teaspoon melted butter, 1 tablespoon of milk, pepper and salt. The flour must be browned for the gravy. Serve with French pease and garnish with cubes of fried potatoes.

A Sweet Lamb Stew.

Take what cold meat you have left from the boiled mutton of the day before, and cut it into pieces about an inch square. To 3 quarts of chopped meat put 1 quart of water, and heat well. When hot add 1 cup preserved plums or damsons, 3 large pickled cucumbers and a dash of red pepper. Boil 10 minutes, and if the gravy is too thin, thicken with a little browned flour. It is now ready to serve.

Fried Chicken.

Prepare the chicken the day before and place on ice until ready to cook, sprinkling a little salt over it. Make a batter of 1 quart of flour, 2 well-beaten eggs, 1 ounce of butter, and enough milk to make a thick batter. Wipe the chicken dry and dip each piece in the batter and fry a golden brown. Serve with mush cakes, fried until they are crisp and yellow.

Mush Cakes.

Sift 1 pint of meal with a little salt in it. Beat 1 egg and a piece of butter the size of a walnut, and 1 good teaspoon of lard into it. Add enough milk to make the meal hold together, and shape in a long roll. Place on ice until chilled, and then cut into cakes and fry.

Pressed Chicken.

Quarter a fowl and simmer until tender; remove all skin and bone and cut very fine. To the liquor, freed of all fat and boiled down until only 1 cup remains, add ¼ of a box of granulated gelatine, soaked in 1 cup of cold water. Heat and dissolve. Season with salt and pepper and 2 tablespoons of Worcestershire sauce. Add the chopped meat and mix well. Pour into oblong moulds and decorate with sliced hard-boiled eggs. Set on ice to harden.

Chicken Fritters.

Cut left-over chicken into small pieces; season with salt and pepper. To every cup of minced meat allow ½ cup of cream, 1 egg and enough flour to make a batter that will hold. Fry and serve as a luncheon dish.

Chicken Fried with Cream Gravy.

Cut chicken in the usual way for frying. Salt, pepper and flour them, and fry a delicate brown. Remove from the pan, strain the grease to get rid of all burnt pieces, and add a cup of sweet milk to it, and allow it to stew 5 minutes. Thicken with a little flour and pour over the chicken just before serving.

Stuffing for Fowls.

Chop fine ½ pound beef suet; mix with it 1 pound of bread crumbs, 3 sprays parsley, 1 teaspoon of thyme, ½ onion chipped, and 2 well-beaten eggs. This makes an excellent stuffing for fowls of any kind.

Stuffing for Ducks.

In roasting ducks, fill the bread dressing with onions and celery, add a tablespoon or two of creamed Irish potato. This makes it light and fluffy. Roast as usual, and place a large bunch of curly parsley under one end, surrounding the rest of the dish with halves of blood oranges that have been pulled apart and laid back in the cups. Serve one cup with each piece of duck.

Chestnut Stuffing.

Boil 1 pint of chestnuts and mash through a potato press. Mix with 1 pint of bread crumbs, 2 tablespoons butter, 1 teaspoon pepper, and salt to taste. When used as a stuffing for ducks, add 2 baked apples and a little nutmeg.

BREADS.

"The very staff of my age, my very prop."
—*Shakespeare.*

BREADS.

The following two recipes for yeast and sponge were given me when first I began cooking by a friend noted for her beautiful bread, and I can recommend them as the best:

Yeast.

One-half pint of hot mashed potatoes, 1 gill of salt, 1 gill of sugar, 1 gill of flour, ¼ pint of hops (measured lightly), 2½ quarts boiling water, ½ cake of compressed yeast. Put hops in a stew-pan with ½ pint of boiling water and boil for 20 minutes. Mix potatoes, flour, sugar and salt and strain hop water on them. Beat this mixture well and add the 2 quarts of boiling water. Let it stand until it is barely warm, then add the yeast cake, dissolved in ½ cup of water. Cover the bowl and let it stand for 24 hours. Skim and stir the yeast several times. Put in a 2-quart preserving jar, fill only two-thirds full and cork. Keep in a cool place and shake before using.

Sponge.

For 1 quart of flour: Two large potatoes, boiled until soft, mash and add ¼ pint of cold water, 3½ tablespoons of flour (from quart), ½ cup of yeast or ½ an yeast cake. Add ½ teaspoon of sugar when ready to make the bread. Set sponge in a warm place, behind the stove, to rise. In warm weather anywhere in the kitchen is warm enough. Sponge takes 1 hour to rise in summer and 2 hours in winter. Make sponge about 6:30 for morning's bread.

Light Bread.

Sift 1 quart of flour and add a full teaspoon of salt, lard the size of a walnut and the sponge. Work for 20 minutes and put in a jar, which must be slightly greased, to rise. Make this up about 8 P. M. Next morning, 2 hours before needed, turn the dough out on a tray and work for 10 minutes, using a little flour if necessary on the tray. Make in shapes and set aside until they have risen to nearly three times their original size. Bake in a quick oven. Grease the tops once while baking. If the bread is too stiff when you mix it, add a little warm water, but be careful not to make it too soft, as the best bread should be a stiff dough and worked until it becomes soft.

Corn Bread.

One pint of cornmeal, ½ pint sweet milk, 1 egg, lard size of an egg, 1 dessertspoon of yeast powder, 1 teaspoon of salt. Sift meal and powder, add salt and lard. Beat the egg and pour milk over, beating the liquid into the meal. Place the batter in a square pan and bake slowly.

Corn Pone.

One quart of meal, 1 tablespoon of lard, 1 tablespoon of butter, 1 teaspoon of salt, and water to make a stiff dough. Form into oblong pones a finger long. Pat each one on top, leaving the print of your fingers on them, and bake in a moderate oven. If possible, do not open the door until they are done, as it hardens the crust.

Batter Bread.

Two teacups of cornmeal, 2 teaspoons of salt, 1 kitchen tablespoon lard. Mix and add boiling water enough to make

a stiff batter. Stir until well mixed. When cold this mixture should be stiff enough to slowly move when the bowl is tilted. Let it stand for 2 hours. Just before meal time add 1 egg and 2 teaspoons baking powder, and milk to make a stiff batter. It should be the consistency of cake batter. Stir well and bake in a quick oven. The pans should be about 2 inches full before baking.

Spoon Corn Bread.

One cup boiled rice (or grits), 2 cups meal, 1 large cup milk, 2 eggs, 2 tablespoons of melted butter, 2 teaspoons baking powder. Mix as you would any other batter bread, and bake ½ an hour in a baking dish.

Risen Muffins.

Three eggs, 1 cooking spoon of yeast, 2 teaspoons of sugar, ½ pint of milk, 1 quart flour, 1 teaspoon of salt, butter and lard, each size of an egg. Beat together eggs, yeast and sugar, then milk and the sifted flour, and lastly the melted butter and lard. Rise overnight. Beat once or twice in the morning, and half fill muffin cups and set to rise. The dough should be stiffer than pound cake. The success of these muffins depends on the beating you give them in the morning before they rise the second time.

For Sally Lunn use the same batter and bake in a large mould.

Beaten Biscuits.

One quart of flour, 1 heaping teaspoon of salt, 3 gills of milk, 2 heaping tablespoons of butter and lard mixed. Work thoroughly all the grease into the flour, and mix with the milk into a stiff dough. Put through a biscuit break for 15 minutes, then beat until they blister. Roll, cut, and bake in a moderate oven.

Waffles Without Eggs.

One quart of flour, 1 pint of milk, 1 tablespoon of butter, a pinch of salt, 1 tablespoon of yeast. Warm the milk and butter and mix with the flour, then beat in the yeast and set to rise. Fry in waffle irons.

Brown Bread.

One quart of brown flour, 1 egg, 1 cup of yeast, ½ cup of molasses, butter size of an egg. Mix as for light bread the night before and bake in a loaf the next morning.

Quick Sally Lunn.

One quart of flour, ½ cup of butter, 3 eggs, 1 cup milk, 3 teaspoons of baking powder, 2 tablespoons of sugar. Mix as you would any other Sally Lunn batter and bake at once in a rather quick oven.

Palias Royal Biscuits.

One pound of eggs, 1 pound of sugar, ½ pound of flour. Beat whites and yolks separately. Then stir together; add sugar and the grated rind of 1 lemon and the flour. Drop in square tins, sift pulverized sugar over them and bake in a quick oven.

Juliet's Pop-Overs.

Beat 2 eggs without separating them; add 1 cup of milk. Put 1 cup of flour into another bowl, and add to it gradually the eggs and milk. Beat until smooth, and strain the batter through a strainer. Put at once into hot greased gem pans, and bake in a moderate oven 45 minutes. They should swell in baking to four times their original bulk.

Luncheon Gems.

Separate 2 eggs, add to the yolks ½ pint of milk and 1 cup of cooked rice which has gotten cold. Beat well and add ½ teaspoon of salt, 1 teaspoon of baking powder and 1 cup of chopped dates. Sift into this 1½ cups of flour and the whites of the eggs. Bake in gem pans and serve hot.

Fruit Loaf.

One pound of flour, 2 ounces of lard, 2 eggs, 2 ounces of sugar, ½ pint of milk, ½ teaspoon each of ground allspice, cloves and cinnamon, ¼ pound of seeded raisins, ¼ pound currants, ¼ pound of blanched almonds, cut in half. Make a dough as for loaf bread, using all ingredients except the fruit. Put down to rise, and when double its size, work a second time and add the fruit. Put down to rise again, and bake in a loaf when it has risen to twice its bulk. It takes longer than loaf bread to rise and to bake.

Cinnamon Buns.

Take any good loaf bread dough and, after the first rise, roll out on the biscuit board and sprinkle well with pulverized sugar and cinnamon. Spread thickly over the top a good coating of sweet butter. Now strew on this a cup of currants and another of sifted sugar and cinnamon. Roll in a lengthwise piece and cut in pieces an inch thick. Place the buns in a pan so they touch, and let them rise well a second time. When ready to bake, butter the top and dust with sugar, and bake as other bread.

Powder Biscuit.

One quart of flour, 1 teaspoon of salt, 3 teaspoons of baking powder, 1 tablespoon of lard, 1 pint of sweet milk. Sift together

flour, salt and powder. Run in the lard as for pastry, and add the milk, working as little as possible to mix thoroughly. Flour the rolling board. Roll and cut about an inch thick. Bake in quick oven.

Thin Biscuits.

Two quarts of flour, 1 pint of sweet milk, yolks of 3 eggs. Mix well and roll as thin as possible. Cut with a round cake cutter, and roll each biscuit again as thin as a wafer. Stick with a fork and bake as you would any other biscuit.

Potato Rolls.

One and a half pounds of Irish potatoes, 6 ounces of lard, 1½ pounds of flour, 1½ gills of yeast, 1 egg, a good teaspoon of salt. Prepare the potatoes as for table use, and when cold break in them the egg. Stir in the lard and yeast, also the salt. Work in the flour and let it rise. When light put on the board and mould into rolls, and let it rise again. Bake as you would other bread.

Buckwheat Cakes.

Three-fourths of a pound of buckwheat, ¼ of a pound of cornmeal, 1 teaspoon of sugar, 1½ pints of milk, nearly a gill of yeast, salt. Beat well together and let rise overnight. Fry cakes the next morning without stirring down. Eat with maple syrup or a burnt molasses sauce.

Royal Corn Bread.

One pint cornmeal, 1 pint boiling water, 1 pint boiling milk, 6 eggs (beaten separately), 1 teaspoon salt. The batter will be thin and light before baking. Use a deep pan to bake it in. To be used as soon as taken from the oven.

SAUCES AND CATSUPS.

"Who pepper'd highest was surest to please."
—*Goldsmith.*

SAUCES AND CATSUPS.

Tomato Catsup.

Take 1 bushel ripe tomatoes and cut them in half. Pour over them 3 quarts of hot water, and throw in a handful of peach leaves and 10 onions. Boil for an hour, or until the tomatoes have boiled to pieces; then strain and pour the liquid back in the boiler with 2 ounces of allspice, 2 ounces of ground pepper, 2 ounces of mustard, 1 ounce of cloves, 2 grated nutmegs, 2 pounds of brown sugar, and 3 pints of vinegar to every 5 pints of juice, and ¼ pint of salt. Mix well and boil for 2 hours, stirring to keep from burning. If the 2 hours' boiling does not make it thick enough, let it cook awhile longer. Strain and seal in small bottles.

Grape Catsup.

One quart of ripe purple grapes. Place in a stew-pan and cover with vinegar; cook until soft enough to strain through a fine sieve. Add to the strained juice 1 teaspoon of ground cloves, 1 teaspoon of cinnamon and 1 pint of brown sugar. Boil an hour and bottle when cold.

Lemon Catsup.

Twelve large lemons, 4 tablespoons white mustard seed, 1 tablespoon of tumeric, 1 tablespoon of pepper, a pinch of salt, 1 tablespoon of cloves, a pinch of cayenne, 1 tablespoon of mace, 2 tablespoons of sugar, 2 tablespoons of grated horse radish and 1 shallot chopped. Squeeze the lemons, grate the rind, pound the spice, and mix all together. Strew the salt over the

whole thing and let stand 2 hours in a cool place. Boil ½ hour and pour off in a covered vessel. Leave for 2 weeks, stirring every day. Strain and bottle. Seal.

Walnut Catsup.

Select walnuts that can be pierced with a needle. Prick them and lay in a jar with a handful of salt to every 25 walnuts, and cover with water. Break with a billet of wood, and allow them to stay in the brine for 2 weeks, stirring once a day. Drain off the liquor and cover walnuts with boiling vinegar. Crush to a pulp and strain through a colander. Allow to every quart 1 ounce each of cloves, black pepper and ginger, and ½ ounce of grated nutmeg, pinch of cayenne, 1 shallot, minced, and 1 teaspoon of celery seed tied in a bag. Boil for an hour (if it amounts to a gallon). Bottle when cold.

Seasoning for Gravies.

One ounce mustard, ½ ounce of salt, ½ ounce of ground black pepper, ½ ounce cayenne, 1 ounce ground cinnamon, ½ ounce allspice, 1 ounce ginger, ¼ pound coriander seed, ¼ pound tumeric. Mix and keep in a well-corked bottle. To be used for seasoning.

Celery Vinegar.

Twelve stalks of fresh celery, ¼ pound of celery seed, 1 quart best vinegar, 1 tablespoon salt, 1 tablespoon sugar. Cut celery into small pieces and put it with the seed into a jar. Scald the salt and vinegar and pour over the stalks and seed Let it cool and put away in tightly-corked bottles. In 2 weeks strain and seal in small bottles.

Green Tomato Sauce.

Slice 1 peck of green tomatoes and let them remain covered with salt for 24 hours; then press them from the brine and

rinse in clear water, spreading them on flat dishes for 15 minutes. Take 1 ounce of black pepper, 1 ounce of cloves, 1 ounce of ginger, 1 ounce of allspice, and beat them fine. Add 4 ounces of white mustard seed and 1 pound of brown sugar. Put all ingredients with the tomatoes in a preserving kettle and cover with vinegar. Stew 1 hour from the time they boil. Slice 6 onions and boil with the mixture, if you don't object to the onion flavor, as it improves the sauce very much. When the tomatoes come out of the brine taste them, and if too salty, rinse again.

Ripe Tomato Sauce.

Nine pounds ripe tomatoes, 4 pounds brown sugar, 1 tablespoon of pepper, 1 tablespoon of cloves, 1 tablespoon allspice and 1 tablespoon of salt. Cover with vinegar and boil to a thick jam.

Pepper Sauce.

Four dozen pepper pods (red or green), 5 large onions cut fine, a handful of garlic, 1 tablespoon of horse radish, 2 quarts of vinegar and 1 of water. Boil all together until pepper pods can be mashed through a sieve. Then add 4 teaspoons of salt, 1 of allspice and ½ of cloves. Boil well; strain and bottle. This is an excellent seasoning for soups and gravies, taking the place of Worcestershire sauce and tasting very much like it.

Egg Sauce.

Beat together ½ cup of butter and 4 tablespoons of flour. Pour on this ½ pint of boiling water and place over the fire. Stir well until it thickens, and add 2 hard-boiled eggs chopped fine. Use as a sauce for fish and boiled mutton.

PICKLES AND PRESERVES.

"Peter Pepper picked a peck of pickled peppers."
—*Nursery Rhyme.*

PICKLES AND PRESERVES.

Pickled Onions.

Scald 1 gallon of silver-skin onions — small ones are the best — and sprinkle them with salt, first putting in a layer of onions and then one of salt, and let them stand for 24 hours. Drain them, wash well, and cover with clear water for 4 hours. Then put them in a stone jar and fill with pure vinegar. Let them stand for 3 days; then take out of the plain vinegar and cover with the following: Four quarts of strong vingear, 5 pounds brown sugar, 1 ounce of allspice, 1 ounce of cloves, ½ ounce of mace, 1 ounce of celery seed, ½ ounce of coriander seed, ¼ ounce of black pepper, ½ ounce of mustard seed. Pound in a mortar until all ingredients are broken and mixed well. Boil and set away to cool. When lukewarm pour over the onions and tie a cloth over the jar.

Cucumbers.

Take 2 gallons of small ripe cucumbers and throw in brine that will bare an egg, allowing them to remain 3 days. Drain from the brine, and green with a lump of alum and enough water to cover them well; spread over the top large grape leaves, and when the cucumbers begin to turn yellow, lift them out with a strainer and throw into cold water until they lose their salty taste. Cover with plain vinegar for 3 days. Take a large stone jar and put in it a layer of cucumbers and one of onions, then a layer of spice and one of brown sugar, and repeat until the jar is full. Fill with vinegar, covering well. Tie a cloth over the jar and set in a preserving kettle

of cold water. As the water boils away, fill with hot water. The kettle must be on the back of the stove, where it will not boil, but simmer for 4 hours. Boiling ruins the pickles and makes them shrivel. The proportions for the vinegar, sugar and spice is the same as for onions. Use the onions that you prepared in the spring to fill the jars.

Cucumbers Made in Molasses.

Put cucumbers in brine for 3 days; strain and soak in water for 2 hours. Put in a kettle and add the following: One-half pound of brown sugar, 3 pods of red pepper, 1 dessertspoon of pulverized alum and enough vinegar, weakened with water till the sharpness is removed, to cover them. Cover with grape leaves and scald well; avoid boiling. Put in a jar and let stand 2 days. Throw the old vinegar away and make a new covering for them of 3 pints of vinegar, ½ teacup of celery seed, ½ teacup of mustard seed, 1 teacup of molasses, 1 pound of brown sugar, 1 ounce of allspice, 1 ounce of cloves, ½ ounce of black pepper, ½ ounce of mace. Boil well, and when cold pour over the cucumbers.

Good Proportions for Pickling.

One-half ounce each of cloves, allspice, mace, black pepper, celery seed and ginger, 1 ounce of mustard seed, ¾ pound of brown sugar and 1 quart of vinegar. Boil up once or twice and allow to cool, unless otherwise directed. When pickling plums or damsons, prick them with a needle three or four times to keep them from shrinking.

Chow Chow.

Half peck green tomatoes, 1 hard head cabbage, 8 onions, 1 peck small onions, 100 small cucumbers, ½ pint grated horse

radish, ¼ pound mustard seed, ½ ounce celery seed, ¼ teacup of ground black pepper, ½ teacup tumeric, ¼ teacup cinnamon, 2 pounds brown sugar, 3 quarts of vinegar, ½ pound mustard, ¼ pint of olive oil. Cut the large onions, tomatoes and cabbage in pieces. Mix well with small onions and cucumbers and pack down in salt overnight. In the morning drain off the brine and soak in vinegar 2 days. Drain again and mix the spice and new vinegar with the sugar; boil and pour over the pickle while hot. Repeat for three successive days, letting the vinegar only come to a boil each time. The third day mix the mustard and oil as for a dressing, and add it to the prepared vinegar. Do not add the horse radish until all the boiling has been done. Commence on Monday and finish on Saturday.

Yellow Pickle.

Prepare onions, cucumbers and cabbage as for plain pickle, and pour over them the following spiced vinegar: 2½ gallons of vinegar, 7 pounds of brown sugar, ½ box of mustard, 1 pound of mustard seed, 1 pound white ginger, ½ pound white pepper, ½ pound tumeric, 2 ounces of cloves, 2 nutmegs (grated), 2 ounces of mace, 2 ounces of allspice, 3 ounces celery seed, 1 pound horse radish and 4 lemons (sliced). Boil all together and pour over the onions, cucumbers and cabbage.

Yellow Cabbage Pickle.

One peck of cabbage, quarter and put down with a layer of salt. Let it stand all night, and next day press, draining all the salt from it. Put the cabbage in the kettle and cover with vinegar and boil for an hour; then add 2 dozen onions that have been in vinegar, 1 ounce tumeric, 2 ounces celery seed, 1 teaspoon of cayenne pepper, 3 pounds brown sugar, and boil up once. When cold mix a box of mustard as for use and add to the pickle.

Mustard Pickle.

Take all kinds of made pickle and pour over it, while hot, 1 quart of vinegar, 2 teaspoons of tumeric, 1 tablespoon of mustard, 1 of sugar, 1 of salt, 1 of flour, 1 of cloves (ground), 1 teaspoon of mace, and a little red pepper. Boil all together and pour over the pickle. Good for use in two months.

Mustard Chow Chow.

Make a strong brine, and into it drop 1 cauliflower, divided in clusters, a gill of small onions, a gill of string beans, 3 green tomatoes, 3 large cucumbers (sliced crosswise), ½ pint of small gherkins and 2 long red peppers. Leave for three days, and then wash in cold water and pour fresh water over them; let them stand for 12 hours. Make a pickle of 2 quarts of vinegar, ½ teaspoon each of celery seed, white mustard seed, horse radish, cloves and mace, 1 teaspoon of tumeric, 2 dessertspoons of ground mustard, and 1 small teacup of brown sugar. Boil for a minute, put over the vegetables and simmer for 5 minutes. If not sweet enough, add a little sugar. Take off the fire and put in a jar for 24 hours. Drain off the vinegar and add 2 teaspoons of Curry powder. Boil up once, and when lukewarm pour over the pickle. Seal the next day in small jars.

Ripe Tomato Pickle.

One peck of ripe tomatoes, sliced and put down in ½ pint of salt for 24 hours. Strain well and add the following to them. Slice 1 quart onions, ½ pound brown sugar, ½ ounce of celery seed, ½ pound mustard seed, ¼ pound ground mustard. Make a layer of tomatoes and one of spice and sugar, and cover the whole with the best vinegar. Before adding the mustard mix it with a small amount of olive oil. Make as late in the fall as possible.

Chopped Pickle.

Sprinkle with salt ½ gallon of green tomatoes. Let them stand for 2 hours; then drain and add 1 gallon of chopped cabbage, 1 pint of green peppers (take out all of the seed), 1 quart of chopped onions, 1 tablespoon of ground cloves, 1 tablespoon of ground cinnamon, 2 tablespoons of celery seed, 4 tablespoons of mustard seed, 2 pounds brown sugar and 2 quarts of vinegar. Mix and boil for ½ an hour.

Gherkins.

Prepare the gherkins as you would cucumbers, and use the same amount of vinegar, spice and sugar. They can be mixed with the onions and cucumbers when they are put on for the final cooking, alternating with them.

Plain Mangoes.

Soak in brine 6 days small mangoes, then throw in clear water for 6 hours. Put the mangoes in a deep kettle, and add 2 quarts of water and 1 pint of vinegar and a lump of alum the size of a walnut. Let them just come to a boil, and then drop in cold water until they are cold through and through. Cover with vinegar for 3 days, drain, wipe dry and stuff with equal proportions of chopped cabbage, sliced tomatoes and chopped onions, seasoned with all the different spice, brown sugar and vinegar. Use the same recipe for this filling that is used in chopped pickle, but use before it has been cooked. Fill the mangoes and sew up with a strong thread. Make a pickle vinegar as for cucumbers, and when boiling drop the mangoes in it; stand an hour on the back of the stove, but don't let them boil, as it shrivels them. In a week boil the vinegar again and pour over the mangoes. Good in twelve months.

Oil Mangoes.

Pour boiling water and salt over the mangoes and cover up until the next day; then cut a slit and remove the seed and put in new brine that will float an egg. Cover with cabbage leaves, turn a plate, and put a weight on them; allow them to remain for 6 days. Drain off the salt and water, put in jars, and cover with vinegar for a week, then stuff with the following: Wash 1 pound of white ginger, pour boiling water over it and let it stand 24 hours; slice thin and dry it. Add to this 1 pound of mustard seed, 1 pound horse radish (scraped and dried), 1 pound chopped onions, 1 ounce of mace, 1 ounce of grated nutmeg, 2 ounces of tumeric, 1 handful whole black pepper. Make into a paste with ¼ pound of French Mustard and 1 large cup of olive oil. This will fill 40 mangoes. Make a good strong vinegar, as for any other pickle, and cover the mangoes with it.

Peach Mangoes.

Peel clingstone peaches and take out the stone with a sharp penknife. Mince fine 3 soft peaches, 2 slices of preserved ginger, about as much preserved orange peel as would come from 1 orange, 1 tablespoon of celery seed, 1 teaspoon of coriander seed, 6 canned strawberries and 12 pickled cherries. Stuff the peaches with the prepared mixture and sew with a fine thread. To every 2 pounds of fruit allow 1 pound of white sugar and ½ pint of vinegar. Make a syrup, and while hot pour over the peaches. Repeat the boiling for 3 days, and the last day add 1 ounce each of cloves, allspice, mace, cinnamon and ginger. Tie the spice in a thin muslin bag to keep the syrup clear. Don't put the bag of spice in with the pickle, but throw it away, unless the spice seem very strong, in which case it can be used again.

Sweet Peach Pickle.

Peel 8 pounds of peaches and throw them in cold water to keep from turning dark. Take 4 pounds of white sugar and 4 teacups of water and let come to a boil. Throw in the peaches and cook until a straw will stick in them easily. Take out and measure the syrup, and allow for every pint of syrup 1 pint of strong vinegar and 1 tablespoon each of whole cloves, allspice and mace. When the syrup has gotten thick, pour over the peaches and seal tight. Good in three months. Always use white sugar, as brown sugar will turn the pickle sour in nine cases out of ten.

Small pears can be pickled in the same way.

Pickled Damsons.

Eight pounds of damsons, 3 pounds of sugar, ¼ ounce each of cinnamon, allspice, cloves and mace, 3 pints of vinegar. Wash the fruit and stick each one with a needle. Place in a large bowl and boil the vinegar, sugar and spice, and pour over the damsons while hot. Cover with a cloth and set aside until the next day; repeat for 2 days, and then put the fruit on the fire with the vinegar and let them cook until they split. Strain and boil the juice to a thick syrup and pour on the pickle. Seal in air-tight jars and use as a winter pickle. The spice must be ground and tied in a muslin bag.

Pickled Plums.

Use the large wild goose plum, pricking them 2 or 3 times with a needle, and pickle as you would damsons.

Crab-Apple Pickle.

When you preserve crab-apples, divide them while hot and spice half in the following way: To every 2 quarts of preserves

add ½ pint of sharp vinegar and 1 teaspoon of cloves, 1 teaspoon of allspice and 1 teaspoon of cinnamon. Boil until a thick syrup forms, and seal in small jars. If not sour enough, add more vinegar that has been boiled, and pour on while hot. The spice must be pulverized.

Spiced Currants.

Pick and pull from the stems 4 pounds of currants. Take 2½ pounds of white sugar, 1 pint of vinegar and 1 tablespoon of cloves and 2 tablespoons of cinnamon, and boil for ½ an hour. Pour over the currants while steaming hot; return to the fire and boil up once, and bottle for use. They are a delightful addition to game of any sort, and take the place of jelly.

Spiced Cherries.

Clip the stems half way down, and throw the cherries in salt and water for 12 hours. Drain and drop in plain vinegar for a day and night; pour this off and make a spiced vinegar of 2 quarts of vinegar, 3½ pounds brown sugar, 1 ounce mace, 1½ ounces mustard seed, 1 ounce allspice, 1 ounce grain pepper and 1 ounce celery seed. Scald and pour over the cherries when half cold. Scald vinegar again the next morning and pour over cherries, and tie a cloth over the jar. Ready for use in a month.

Watermelon Pickle.

Four pounds of rind, cut and peeled; boil in water until tender; drain and wipe dry. Boil 3 pounds of brown sugar, 3 pints of vinegar, ½ ounce each of cloves and cinnamon (tied in a bag), for three mornings, and pour hot over the rind. Then seal for use.

Sweet Canteleup Pickle.

Take ripe canteleups and cut them as for eating. Place over the slices vinegar enough to cover them, and let stand 36 hours.

Measure the vinegar, and to every pint allow 1 pound of brown sugar and ½ teacup of cloves and cinnamon mixed; boil the vinegar for ½ an hour, keeping it well skimmed; then add the slices and boil until clear. Put the slices into a jar, and boil the syrup until it gets thick, and then pour over the melons. Prepare more vinegar and add to the pickle if the other is not enough to cover it. Must be kept for six months before using.

Sweet Watermelon Rind Pickle.

Peel the rinds with a sharp knife that will take off the green skin evenly. Trim off all the pink part, as it is too soft to make a firm, crisp pickle. Then cut the rind in strips about an inch square, and place them in an earthenware dish, sprinkle with salt, cover the dish, and let it stand all night. In the morning drain off all water that has formed and throw them into cold water; let stand, changing the water once or twice, until they lose their salty taste. Cook in a steamer until a broom splint will readily pierce them. When the rinds are tender, take out carefully and throw in a stone jar. Take cidar vinegar, and allow 1 pound of sugar to every pint of vinegar, and ½ ounce of stick cinnamon broken in pieces, and ½ teaspoon each of whole cloves and mace. One quart of vinegar is enough to pickle an ordinary-sized melon. Boil the vinegar, sugar and spice together for ½ hour, skimming off the froth, and while hot pour over the rinds. Press down by means of an earthenware plate and fasten the cover on. Will be ready for use in two weeks.

Pickled Eggs.

Boil 6 eggs for 20 minutes, and throw them in cold water. Remove the shells and put in a jar with 6 freshly boiled beats that have been sliced. Scald enough vinegar to cover them, and add 2 teaspoons of celery seed, 4 pepper corns, 1 teaspoon of

mustard seed and a few blades of mace. Fill the jar with the pickle and seal at once. They are nice to use in garnishing a dish of salad.

Good Proportions for Preserving.

1 pound of damsons, ... Use 1 pound of brown sugar.
1 pound of pineapple, ... Use ¾ pound of white sugar.
1 pound of cherries, ... Use ¾ pound of white sugar.
1 pound of strawberries, ... Use ¾ pound of white sugar.
1 pound of pears, ... Use ¾ pound of white sugar.
1 pound of plums, ... Use 1 pound of brown sugar.
1 pound of quinces, ... Use 1 pound of white sugar.
1 pound of blackberries, ... Use ½ pound of brown sugar
1 pound of peaches, ... Use ¾ pound of white sugar.
1 pound of crab-apples, ... Use 1 pound of white sugar.
1 pound of apples, ... Use ¾ pound of white sugar.
1 pound of gooseberries, ... Use 1 pound of white sugar.
1 pound of raspberries, ... Use ¾ pound of white sugar.

Hints.

If you want your preserves to be clear and bright, use only the best sugar; and never allow a small proportion, as preserves will not keep well if the sugar is scant. In making jellies the sugar should be weighed very carefully, or they will not congeal. Jelly bags should be made of strong cotton or flannel, and dipped in hot water before the jelly is poured through them. Skim carefully both preserves and jellies while boiling, or they will not be clear. Use a wooden spoon to stir and skim them with, as tin is apt to discolor and impart an unpleasant flavor.

General Directions.

Wash and drain the fruit well, putting in the kettle a layer of fruit and one of sugar, unless otherwise directed. Slowly

simmer on the back of the stove until all the sugar has dissolved, then pull to the fire where it can cook briskly, and stew until the fruit can be pierced with a straw. Strain from the juice and put in the jars while hot; boil the juice until it is a thick syrup, and pour over the fruit and seal.

Strawberries Preserved Whole.

Use ¾ pound of white sugar to every pound of berries. Put the sugar on to boil with enough water to prevent burning, and boil to a thick syrup. Skim well and drop in enough berries to cover the top of the kettle without crowding them. Boil for 20 minutes. Take them out carefully with a skimmer and put more in the syrup, until all have been cooked in the same way. Boil the syrup down to a rich, thick consistency, and strain through a sieve over the berries. This should keep for years.

To Preserve Strawberries in Wine.

Put 2 quarts of strawberries in a jar, and put between each layer one of sugar — ½ pint of white sugar to this quantity of berries, unless they are very sour. Pour over them enough Maderia wine to cover well, and seal. The jar should be full to ensure their keeping.

Pears Preserved Whole.

Take 3 pounds of sugar and 1 pint of water, and boil to a rich syrup. Peel 4 pounds of small pears and stick several cloves in each one, and drop them in the boiling syrup. Cook until a straw will easily pierce them. Lift out and pack in jars, filling with the syrup to the top, and seal.

Sliced Pear Preserves.

Peel, quarter and core large firm pears, parboiling them before the skins come off. To every pound of pears allow ¾

pound of sugar, 3 sliced lemons and a stick of cinnamon, and 2 roots of green ginger. Boil the ginger until soft, then slice it and put it on with the pears and sugar. Boil to a thick syrup and throw in the lemon and cinnamon. When clear and thick pour into jars and seal while hot.

Sliced Pippins.

Take large pippins, pare and slice about ¼ of an inch thick; boil 2 or 3 lemons and slice them over the apples. Allow sugar pound for pound, and ½ gill of water. Dissolve the sugar in water and bring to a boil. Then add the fruit and boil until they are clear. Take out and spread on a flat dish to cool. Boil the syrup and pour over the slices when it is thick and clear.

Apple Mange.

Stew and mash well 3 pounds of tart apples, then add 3 pounds of white sugar, and boil until it becomes thick enough to drop from the spoon. Add a few drops of lemon and turn into a mould. When ready to use, turn out, and slice as you would bread.

Orange Conserves.

Cut the peel in long, thin strips and stew in water until all bitterness has disappeared, changing the water several times. Drain and throw in cold water while you prepare a syrup. Allow 1 pound of sugar to every pound of peel before it has been cooked. Add 1 gill of water for each pound, and stew to a syrup, then throw in the peel and cook until thick. This makes a delicious seasoning for cake and cake sauce.

Preserved Orange Peel.

Weigh oranges whole and allow pound for pound, if it is a sour orange. Peel them very thin, and stew the rind in water

until it is tender. Throw this water away, and squeeze the strained juice over the sugar, and let it come to a boil; put in the peel and boil 20 minutes. If you don't use the juice, water can be substituted, but it does not make it half as good as the juice.

Peach Marmalade.

Boil 12 pounds of soft peaches, cut from the stone, in their own juice until they can be mashed to a pulp. Run through a colander and add ½ pound of sugar for every pound of fruit. Boil until thick. When the peaches are first put on the stove, put a teacup of water in the kettle to prevent burning.

Sweetmeats.

After the rind has been carved, or cut in blocks, cover with a strong brine and a layer of grape leaves, and set away for 4 days. Soak in clear water, changing the water several times, until all taste of salt is gone. Take 1 gallon of water and add 4 tablespoons of pulverized alum, and cover the rind with it, strewing over the top a handful of grape leaves. Simmer until they turn a good green, then soak out all the alum, changing the water several times to make them brittle. Boil the rind in a weak ginger tea, and throw in cold water again. Scrape and slice ½ pound of white ginger root, and boil in 3 waters until tender. Mix with the rind and add 3 sliced lemons. Prepare a syrup of 1 pound of sugar to every pound of rind, and mix with 1 pint of water, a stick of cinnamon and a few cloves. Cook until the rind is clear and lift out, leaving the juice to boil down until thick.

Pineapple Preserves.

Peel and core the fruit as for use; slice, weigh and pack down in sugar overnight. Next morning put the kettle on and bring to a boil, cooking slowly until the pineapple is soft enough

to pierce with a straw. Cook the juice a little longer, and then seal in air-tight jars.

Preserved Quinces.

Take large, ripe quinces; pare, core and quarter them. Lay in scalding water and boil until tender. Put parings, cores and seed in a kettle, and cover with the water in which the quinces have been boiled; boil one hour. To every pint of liquor dissolve 1 pound of white sugar; boil well, and when the scum has ceased to rise drop in the fruit and boil until they begin to break. Keep the kettle well covered to preserve their color. When tender, strain out and put in jars; boil the juice once more and pour over the quinces.

Quince Paste.

Boil quinces that have been peeled until they are soft; strain through a fine strainer, and to 1 pound of pulp add I pound of sugar. Boil until it is so thick it will stand, but be very careful to stir continually or it will burn. Pour into moulds wet with cold water. When quite cold turn out and wrap in oiled paper, and pack away in small tin boxes. It will keep splendidly if treated in this way. Cut in strips and serve as a conserve.

Preserved Grapes.

Slip the grapes and boil the pulp until soft enough to strain through a fine strainer, extracting the seed. Then put the pulp and skins together and weigh; allow ¾ pound of sugar to 1 pound of grapes. Boil until thick enough to jelly, and seal while hot.

Crab-Apples.

Wash and weigh the apples, allowing pound for pound. Prepare a syrup of water and sugar, and while this is cooking

steam the fruit until tender. Drop in a few cloves, and cook the apples in the syrup until they break. Boil the juice down and add to the preserves.

Blackberry Jam.

After picking over the berries, put in a kettle for 20 minutes, stirring well, or they will burn quickly. Rub through a sieve fine enough to extract the seed. Measure, and for every quart of the mixture add 1½ pints of sugar. Let them simmer 45 minutes, and seal in small jelly glasses.

To Jelly Fruit.

Put the fruit in a stone jar; set this in a kettle of water and put on the fire. Let it boil slowly until all the juice has been extracted. Strain through a bag and measure the juice. Allow 1 pound of white sugar to every pint of juice. Let the juice boil for 20 minutes from the time it begins to bubble, and then throw in the sugar that has been heated. Boil up twice, and take off the fire at once. Strain through a thin cloth and fill the hot jelly glasses. The sugar can be heated by placing a flat bread-pan on the inside of the oven, and strewing the sugar in, stirring to prevent burning.

Grape Jelly.

Cook the grapes as directed above, and at the same time prepare some tart apples in the same way. Measure and mix equal portions of grape juice and apple juice. Add 1 pound of sugar for every pint of juice, and make as any other jelly. Mixing the fruits makes a stiff jelly that cannot be obtained in any other way.

Peach Jelly.

Fill a stone jar with soft peaches that have been peeled and stoned; set in a kettle of water and boil to shreds. Strain and

measure the juice, allowing 1 pint of liquor to ¾ of a pound of sugar. Boil as other jelly and seal in small glasses. All other fruits are treated in the same way, allowing 1 pound of sugar to every pint of juice.

Tutti Fruitti.

To 1 quart of the very best alcohol put ¾ pound of sugar, and let it stand for 1 week before using; stir every day to dissolve the sugar. As each fruit comes in season, add them to the syrup in the following proportions: Peel and take the seed from enough oranges to make a pound; drop them in the jar with ¾ pound of sugar. Add pineapple, strawberries, raspberries, apricots, peaches and pears in the same proportions, and seal for winter use. None of the fruits must be cooked, and only the largest and best must be used. One quart of spirits will make 2 gallons when the last fruit has been added. This is a nice dessert when used with custard or frozen cream.

Brandy Peaches.

Use White Heath peaches and the best apple brandy when making brandy peaches. Put the peaches, a few at a time, into boiling soda water, just strong enough to loosen the skins. Let them remain a few minutes, and then wipe off the skin with a coarse towel, and drop into a bowl of cold water to keep from turning dark; trim off any specks or bruised parts. Weigh the peaches and allow ¾ pound of white sugar to every pound of fruit, and ½ pint of water to every pound of sugar. Boil the syrup until it is clear, and put in the peaches a few at a time, and boil until you can run a straw through them; put on a large dish to drain, and boil the syrup until thick. Let it get perfectly cold, and add as much brandy as you have syrup. Place the peaches in jars and cover with the syrup. After 3 weeks open them, and take out one-half of the syrup and fill up with pure brandy. They won't be ready for use under nine

months. The syrup that comes from the peaches can be used to season sweet potatoes, mashed and baked, pouring a teacupful over the dish before sending it to the table.

Brandy Pears.

Make the same as you would peaches, using a little more brandy when the syrup is measured, and peeling them instead of dropping in the soda water.

Brandy Peaches.

Use the finest White Heath peaches, skinning them as above directed. Cook in a syrup until tender; fill a quart jar with as many as you can pack in without bruising, and between each layer put a cup of white sugar. After the jar has been filled, shake down, and cover with as much sugar as it will hold. Bury the peaches under the ground, with a foot of earth above them, and allow to stay for a year. The fruit will brandy in that time and be almost as good as those put up in the liquor. Be careful to seal jars perfectly air-tight.

VEGETABLES.

"Good cooking tempts the appetite."
—*Rabbi Ada.*

VEGETABLES.

All vegetables are best if cooked as soon as they are gathered. They must be picked and washed and laid in a pan of cold water previous to cooking. Vegetables should be boiled until tender, and well drained before dressing for the table. A pinch of salt should be added to the water in which they are cooked, and always fill the pot with boiling water as it boils away.

Stuffed Potatoes.

Bake large, even potatoes as for eating, and when done cut off a lengthwise piece and scrape out all of the inside; be careful not to break the skin. Mash the potatoes and work into it while hot 1 teaspoon each of butter, cream and grated cheese to every potato, and season with pepper and salt. Work enough milk in to cream it soft, and set on the fire to heat, stirring constantly. When scalding hot, add 1 egg, well beaten, for each potato, and allow it to steam 5 minutes. Fill the skins, heaping the mixture in them, and stick in each potato a thin strip of friend bacon. Brown the potatoes over the top and serve on a flat dish.

Potato Chips.

Pare potatoes very thin with a vegetable cutter, and soak for ½ an hour in salt water, drain and spread on a dry towel. Fry in boiling lard, in a corquette basket, sprinkle with salt, and use as a garnish or as a vegetable. If the fat is boiling when the slices are dropped in it, they will only take about a minute to fry, and will be crisp and delicious.

Potato Croquettes.

Four large teacups of hot mashed potatoes, 2 tablespoons of cream, 1 tablespoon of salt, 1 saltspoon of pepper and a dash of cayenne. Mix well, and when cold add the beaten yolks of 2 eggs. Shape and dip in egg and then cracker dust. Fry in boiling lard and serve at once. Place the croquettes on ice for several hours before frying, and they won't drop to pieces when cooked.

Moulded Potatoes.

Six large potatoes, boiled and mashed, creamed with 1 egg, 1 tablespoon of butter and 1 teacup of milk, salt and pepper. Beat until creamy, and then put into small custard cups, brush over with the white of an egg and bake. Turn out on a shallow dish and dress with parsley.

Potato Baskets.

Peel and wash raw potatoes, dry on a clean cloth and slice as for chips. Line a frying basket with overlapping slices and immerse in boiling lard. Let them cool, and they will lift out without breaking. Use them to serve creamed potatoes in, or fried potato balls. Surround the basket with crisp lettuce and serve.

Potato Cakes.

Add 1 egg to every cup and a half of potatoes, and 1 tablespoon of butter. Beat well and mould in flat cakes. Fry and garnish the dish with thin strips of fried bacon.

Potato Balls.

Grate 5 large Irish potatoes, raw, and add 2 well-beaten eggs, 1 tablespoon of butter and a scant ½ pint of milk, salt to taste, and enough flour to make a stiff batter, with 2 light teaspoons of baking powder sifted with it. Roll in balls and fry in boiling lard.

Stuffed Potatoes with Meat.

Wash and peel large Irish potatoes; scoop from the centre a good dessertspoon, and fill with force meat; dip in melted butter. Place in a baking dish and cook in a moderate oven for 30 minutes. Serve in the same dish in which they are cooked.

Baked Potatoes.

Peel and boil enough potatoes to line a baking dish; slice them about ¼ an inch thick, and fill the dish with them, lapping each one. Make a gravy of 1 cup of milk and 1 tablespoon of butter, salt and pepper, and pour over the potatoes. Bake in a slow oven until the top is a rich brown, and then serve.

Rice Croquettes.

One cup of rice, soaked overnight, drain and add 1½ pints of milk; steam until tender and stiff. Add 2 tablespoons of sugar, 2 tablespoons of butter, 4 well-beaten eggs, and salt to taste. Cook all together until well done, and let it get perfectly cold. Make in long rolls and dip in cracker dust; fry a golden brown. Serve with any tart jelly as a sauce.

Corn Fritters.

One teacup of milk, 3 eggs, 1 pint of green corn cut from the cob, a pinch of salt, and as much flour as will form a batter. Beat the eggs separately, and add to the yolks the corn and salt; beat in the milk, and lastly add the flour. Beat well, and add the frothed whites. Drop by the spoonful into hot lard and fry a light brown.

Corn Pudding.

Grate or cut 12 ears of corn from the cob. Make a custard with 1 pint of milk, 2 eggs, 1 teaspoon of sugar and butter the size of an egg. Let this thicken as you would custard, and beat into the corn. Bake until the batter has set.

Ladies' Cabbage.

Boil a white head of cabbage for 15 minutes, drain and let it cool. Chop fine and add 2 well-beaten eggs, 1 tablespoon of butter, 3 tablespoons of cream, pepper and salt. Stir all together and bake.

Stuffed Cabbage.

Boil a large head of cabbage for 1 hour. Lift from the water and carefully lay back the leaves until you have only the hard centre left, about as large as a teacup. Cut this out and chop fine. Add to it ½ cup of rice that has been soaked over night, 2 cooking spoons of grated ham, not potted ham, 1 egg (beaten), 1 cup of bread crumbs, and enough milk to moisten it. Mix well and put half of it in the centre. Fold back the first 4 leaves and sprinkle with the mixture. In between each layer of leaves put one of the filling until the last leaf has been used. Tie a white cloth around the cabbage and boil for another hour. Unwrap carefully and put in dish, and pour over it a cream gravy made of butter, milk, and flour to thicken it.

Stuffed Peppers.

Six large bell peppers (green), 1 tablespoon of melted butter, ½ pint of chopped chicken or veal, ¼ teaspoon of black pepper, ½ teaspoon of salt, 1 gill of cracker dust, 1 egg, 2 teaspoons of celery seed, 1 small onion (minced). Cut the top from the peppers and pull the stem out, drop in cold water for 6 hours, and then parboil for 15 minutes. Mix all ingredients and stuff the hulls; sprinkle cracker dust over the top and dot each one with a piece of butter. Stand up in a pan and bake until the tops turn brown. Serve with the following gravy: 1½ cups of stock, 1½ cups of stewed tomatoes, ½ teaspoon of sugar, pepper and salt to taste. Boil until it becomes thick enough not to run.

Browned Sweet Potatoes.

Boil sweet potatoes and slice them while hot; lay in a shallow pan and pour over them a gravy made of 1 cup of brown sugar, 1 tablespoon of melted butter and ½ cup water. Stew the syrup for a few minutes and then pour on potatoes; slip the pan in the oven and allow the potatoes to candy over the top. After they have been put in the dish for serving, pour the rest of the gravy on them.

Stuffed Onions.

Get large Bermuda onions and peel them. Parboil through 2 waters and drain. Take out the inside and chop with it a sprig of parsley and a teaspoon of salt; add 1 teaspoon of grated ham, 1 egg and ½ teacup of crumbs. Mix into a paste and stuff the onion. Slip in the oven and brown over the top. This quantity will only fill 1 large onion. The parboiling makes them so delicate that the flavor is delicious.

Macaroni and Oysters.

Boil the macaroni until tender; then put in a baking dish a layer of oysters and one of macaroni, and strew the top with grated cheese. Continue to fill the dish in the same way, leaving a layer of cheese on top. Bake a light brown.

Spinach and Eggs.

Spinach should be steamed and not boiled, as so many think. Wash and pick the spinach over and place in a colander over a pot of boiling water; let it steam until tender. Poach 6 eggs until they set, but are not hard. When the spinach is ready for the table, put the eggs on top, and pour 2 tablespoons of drawn butter on them.

Creamed Beans.

Soak 1 pint of navy beans overnight. In the morning put them in salt water and boil until the beans drop to pieces. Run through a colander. An hour before dinner take a tablespoon of melted butter and 1 tablespoon of flour, add ½ pint of milk, and cook until thick. Stir into the beans, and add 2 well-beaten eggs. Pour the mixture in a greased baking dish, cover with bread crumbs, and bake a nice rich brown. Season with salt and pepper before baking.

PIES.

"No soil upon earth is so dear to our eyes
As the soil we first stirred in terrestrial pies."

—*Holmes.*

PIES.

Pastry.

One quart of flour, ¾ pound of butter and lard mixed, 1 teaspoon of salt, and enough ice water to make the dough hold together. Chop the shortening into the flour, using a knife instead of your hands. Mix lightly with the water and roll out in small pieces, keeping the rest as cold as possible. The best pastry is that which is worked as little in the making as will make it hold together, and cut off just enough to fill one pan, rolling each piece separately. It will then be light and flaky.

Chess Cake Pie.

Beat 1 pound of white sugar into the yelks of 2 eggs, cream ½ pound of white sugar into ½ pound of butter. Add to the two, after they have been well mixed, ¼ pound of chopped citron and the juice of 2 lemons, or more if necessary. Bake in one pie crust and put a meringue over the top.

Love Puffs.

Make a rich puff paste and roll very thin; cut the size of a saucer, sprinkle with pulverized sugar and cinnamon, fold over and bake. Sift sugar over them when they come from the oven.

Cocoanut Cream Pie.

One quart of milk, 4 eggs (yelks), 4 tablespoons of sugar, 1 tablespoon of corn starch, 1 tablespoon of Sauer's extract of vanilla, ½ of a grated cocoanut. Boil the milk and make a rich

custard. Beat in the cocoanut when the custard is half cold and bake in one crust. Make a meringue of the whites and spread over the top.

Cocoanut Pie.

Rub to a cream ½ pound of sugar and ¼ pound of butter; add the whites of 7 eggs (well beaten) and 1 grated cocoanut. Season with wine, Sauer's lemon or vanilla extract. Bake in one crust.

Cocoanut Pie Baked in a Double Crust.

One grated cocoanut, whites of 5 eggs (well beaten), ¾ pound of sugar, 1 cup of milk, 1 tablespoon of butter, 1 tablespoon of Sauer's vanilla. Mix well and bake in a double crust. Let the top crust be formed of crossed strips, showing the filling in between.

Cocoanut Gems.

Six eggs (whites and yelks beaten separately), 1 grated cocoanut, 1 pound of sugar, Sauer's vanilla extract to taste. Beat the yelks and add the sugar, beat the whites and add the cocoanut, and mix together. Line patty pans with pastry and fill with the cocoanut. Drop a spoon of meringue in each one and brown.

Lemon Pie.

Six eggs, 2 cups of sugar, 1 cup of milk, 2 tablespoons of corn starch, 3 lemons, rind and juice. Beat the yelks and add the sugar, milk, corn starch and lemon. Set in a pan of boiling water and let it thicken over the fire; fill pie pans and bake brown. Make a meringue of 6 whites beaten to a froth and 6 tablespoons of sugar added one at a time; season with Sauer's vanilla and spread over the pies. Let them dry out in a slow oven for 20 minutes, with the door open. The meringue will not fall if cooked in this way.

Lemon Pie.

Five eggs (beaten separately), ½ pound of butter, 4 teacups sugar, 6 lemons, 1 teacup of milk. Boil until thick; fill plates and bake. This is a very sour filling, but a good one, and well worth trying.

White Lemon Pie.

One teacup of XXX sugar, 1 tablespoon of butter, 2 eggs, 2 lemons (juice and rind), 1 cup of boiling milk, 1 tablespoon of corn starch dissolved in 2 tablespoons of cold water. Cream butter and sugar and pour the boiling milk over the eggs, and then over the creamed mixture. When cold add the lemon and bake in a crust or small gem pan.

Sweet Potato Pie.

One pound of potatoes, boiled and mashed, which equals 2 pounds before cooking; ¾ pound of sugar, 6 eggs and 2 lemons. Beat well and bake in one crust.

Rich Sweet Potato Pie.

Two pounds of potatoes before cooking; boil and mash free from lumps; ½ pound of butter, 3 eggs, 1 pound of sugar, 1 wineglass of wine and 1 lemon. Bake until brown.

Raisin Pie.

Three pounds of seeded raisins, 1½ pounds of brown sugar, ½ pint of water. Cook all together until the raisins are soft; let cool, and then add 1 teaspoon of cinnamon, 1 teaspoon of allspice, ½ teaspoon of cloves, 1 nutmeg and 1 pint of sherry wine. Bake in a double crust and serve hot. Slice the raisins before cooking them.

Caramel Pie.

One cup of preserved damsons pressed through a colander, 1 cup of sugar, ½ cup of butter, 1 cup of milk and 1 tablespoon of Sauer's vanilla extract. Cream butter and sugar and stir in the beaten yelks; mix milk and damsons and add to the other mixture; beat the whites and vanilla, and mix all together. Bake at once in one crust.

Fritters.

One pint of sweet milk, 1 pint of flour, 2 eggs and a pinch of salt. Boil the milk and beat it into the flour. After this cools add the eggs, well beaten, and stir the batter hard for a moment. Fry in boiling lard and serve with boiled molasses.

Pancakes.

One pint of flour, 1 teaspoon of baking powder, 3 eggs and enough milk to make a thin batter. Beat the eggs separately, and mix all ingredients together. Fry as you would cakes, and roll up when they are done. Sprinkle pulverized sugar over them and eat with maple syrup.

Cream Puffs.

Put one-half pint of hot water and two-thirds of a cup of butter over the fire. When it boils stir in 1½ cups of flour and beat until smooth. Remove from the fire, and when it is cool beat into it 5 eggs that have been whipped to a froth. Drop in hot greased tins, a tablespoonful at a time; brush over the top with the white of an egg, and bake in a very quick oven. When done, cut off the top and fill with the following filling: 1 pint of milk, 1 cup of flour, 2 eggs, 1 cup of sugar, 1 tablespoon of butter and 2 tablespoons of Sauer's vanilla extract. Put half of the milk on to boil. Reserve from the other half 2 tablespoons to mix with the eggs, and into the rest, while cold, mix

the flour until smooth. When the other milk is hot, pour on the flour and cook until thicker than boiled custard. Beat well the eggs and sugar, butter, milk and seasoning, and add to the other milk; stir briskly until so thick it will not run from the puffs, and when cold fill the centres. Replace the tops, sprinkle with sugar, and serve.

Apple Dumplings.

Make a rich puff paste and roll out in pieces 5 inches square. Put a large tablespoonful of stewed apples on each one, and pinch up the 4 corners, giving them a twist to make them stick. Bake a light brown and serve with hard sauce.

Sauce.—Cream 1 pound of pulverized sugar and ¼ pound of butter to a stiff paste, adding, as you work it down, 1 teacup of sherry. Beat for a few minutes and set aside to harden.

Drop Cakes.

One quart of flour, 1 quart of boiling water, 2 tablespoons of butter, 6 eggs, 1 tablespoon of sugar, 1 teaspoon of salt. Melt butter in the water, and when it has come to a boil, sift the flour in and stir briskly until it is smooth; cool and turn into a bowl; beat in 1 egg at a time until all have been used. Drop in boiling lard and fry a golden brown.

Sauce.—2 cups of light molasses, 1 cup brown sugar, 1 tablespoon of butter, 4 sticks of preserved ginger (cut in small pieces), and 3 strips of preserved orange peel. Cook until thick and rich, and serve hot with the cakes.

Raisin Puffs.

One-fourth cup of butter, 2 tablespoons sugar, 2 cups of flour, 1 cup of milk, ½ cup chopped raisins, 3 heaping teaspoons baking powder. Steam in cups for ½ an hour. Eat with cream or sauce. This makes 6 puffs.

Mince-Meat.

One-half pound tender beef, boiled until rare done. Chop fine and add ½ pound the best kidney suet. To this add 1 pound currants, 1 pound raisins, 2 pounds Albemarle pippins (or any other good apple, chopped), ½ pound citron (cut fine), 3 pounds white sugar. When this has been well mixed, pour over it 1½ pints of brandy, ½ pint sherry and a teacup of good cider, 1 teaspoon salt. Cinnamon, cloves and allspice (ground), about 1 teaspoon of each, or add what your taste requires. Mix thoroughly and put up in air-tight jars. Use between crusts and bake a good rich brown. Serve hot.

PUDDINGS.

"First be sure you are right, then go ahead."
—*David Crockett.*

PUDDINGS.

Poor Man's Pudding.

One and one-half cups of chopped suet, 1½ cups chopped raisins, ½ cup molasses, 1 cup of milk (sour is best), 3 cups of fine bread crumbs, 1 teaspoon each of cloves and cinnamon, ½ nutmeg, 1 teaspoon of salt and 1 teaspoon of soda. Place the dry ingredients together, and put the molasses on to heat. Pour over the dry mixture first the molasses, in which the soda has been dissolved, and then the milk. Beat the whole well together, turn in a well-buttered tin, and put in a steamer over a kettle of boiling water; cover tightly and steam for 3 hours. Serve with a lemon or wine sauce. Flour the fruit before using it.

Lemon Sauce.—1½ tablespoons of butter, 1½ cups of white sugar, 1 even tablespoon of flour, rind and juice of 2 lemons. Cream butter, sugar and flour well together; add 1 cup of sweet milk. Have 1½ cups of boiling water in the sauce-pan with the grated rind. Pour in the flour, butter and sugar, and boil until thick. Add lemon juice just before serving.

Huckleberry Pudding.

One pound and 3 ounces of sugar, 1 pound and 2 ounces of flour, 6 ounces of butter, 6 eggs, 2 teaspoons of baking powder, 1 cup of milk. Cream just as for cake, and add 1½ quarts of berries that have been dredged well with flour. Season with Sauer's vanilla, and bake in patty pans. Use either a rich wine or lemon sauce.

Blackberry Pudding.

One pound of butter, ¾ pound of sugar, 6 eggs, 1 quart of blackberries, ¾ pound of flour, 1 teaspoon of powder, and Sauer's lemon extract to flavor. Cream as for cake; flour the fruit well with extra flour, and bake in small moulds. Serve with lemon sauce, either hot or cold.

Soda Pudding.

Four eggs, 4 cups of flour, 2 cups of sugar, 1 cup of butter, 1 cup of milk, 2 teaspoons of baking powder, Sauer's lemon extract to flavor. Make a cake batter and bake in large mould. Serve with the following sauce:

Sauce.—1 pound of white sugar, ½ pint of wine, ¼ pound of butter, and 2 tablespoons of whole cloves. Boil until thick and serve with the hot cake.

Country Pudding.

One cup of butter, 2 cups of sugar, 3 eggs, 3 cups of flour, 1½ teaspoons of baking powder, 1 cup of milk, 1 teaspoon of Sauer's vanilla. Cream butter and sugar, add eggs well beaten, then milk and flour with the powder sifted in it. Season and bake in 3 layers. Make 2 days before using, and when ready to serve pour over each layer a cup of sherry to moisten it. Strew over the top the following, that has been mixed: ½ pound of blanched almonds (cut in half), ¼ pound of citron (sliced), 1 pound of raisins, and a little candied orange peel. Just before serving pour over the whole a thick custard seasoned with vanilla. Dot a tablespoon of whipped cream over the top and serve.

Apple Pudding.

Slice enough apples to fill a large mould one-third full. Make a batter of 1 cup of sugar, 3 eggs, 1 cup of milk, 2½

cups of flour and enough fresh lemon to season well. Pour the batter over fruit and bake. Turn on a round dish and eat with a liquid or hard sauce.

Sponge Pudding to Eat with Wine Sauce.

Beat the yelks of 4 eggs with 2 cups of sugar; stir in 1 cup of flour; add the whites of 4 eggs; stir in another cup of flour, together with 2 teaspoons of powder. When well mixed, add ¾ cup of boiling water, stirring it in slowly, then add the juice of 1 lemon. Bake in shallow pans as you would sponge cakes Sauer's vanilla is a great addition. If the mixing is carefully followed this cake is delicious.

Sponge Pudding.

One quart of milk, ¼ pound of butter, ¼ pound of sugar, 2 teaspoons of Sauer's vanilla, 6 eggs. Boil the milk and rub the butter, flour and sugar together; stir in the hot milk until it is a smooth batter. When it has gotten cold, add the beaten yelks, then the whites and vanilla. Pour in a shallow pudding dish and set it in a pan of water. Turn a pie-plate over the top and bake 1½ hours. Serve at once with cream sauce.

Cream Sauce.—½ cup butter, 1 cup of pulverized sugar, ¼ cup of cream, 1 cup of sherry wine and a tablespoon of Sauer's vanilla extract. Beat the butter to a cream, and beat in carefully the sugar. When light and frothy add the seasoning. Whip until creamy. Place in a pan of hot water and stir until thick. Set on ice for 10 hours.

Plum Pudding.

One quart of seeded raisins, 1 quart of currants, 1 quart of bread crumbs, 1 quart of white sugar, 1 quart of broken eggs, 1 quart of citron and almonds mixed, 1 quart of chopped suet, 2 gills of French brandy, 1 nutmeg, 1 teaspoon of ground cloves,

½ teaspoon of cinnamon. Boil for 6 hours in a pudding mould or bag.

Sauce.—¼ pound of butter, 1 pound of white sugar, 1 pint of wine, whole spice to taste. Stew until the consistency of thick cream.

Sweet Potato Pudding.

One pound of potatoes, boiled and mashed; ¾ pound of butter. Cream the two together and add the yelks of 10 eggs and 1 pound of sugar. Mix all together and beat the whites to a stiff froth, taking out enough to form a meringue. Lastly, beat in the whites and the juice of 1 lemon. Bake in a pudding mould. When done, spread over the top ½ glass of currant jelly and cover with the meringue; slip in oven and brown. A little wine improves the pudding very much.

Grated Pudding.

One quart of grated sweet potatoes (raw), 1 pint of milk, ½ pound of butter, ½ pound of brown sugar, 4 eggs, 1 teaspoon of allspice, 2 teaspoons of cinnamon. Mix and bake for 1 hour. Set the pudding on a plate when it is first put in the oven, and turn a plate over the top until the centre has baked; then remove the top and allow it to brown.

Sauce.—1 pound of brown sugar, butter size of an egg, 1 teacup of water, 1 cup of wine. Cook butter sugar and water until thick, add wine, and serve hot.

Boiled Custard.

One quart of fresh milk, 4 eggs, 4 tablespoons of sugar, seasoning to taste. Heat the milk to boiling point. Beat the eggs separately, and add to the yelks the sugar. When the milk is boiling, pour it over the eggs and sugar. Whip the whites and add them at once. Return to the fire and stir until it has thickened. When cold add the seasoning.

Baked Custard.

One quart of new milk, 4 tablespoons of sugar, 1 tablespoon of Sauer's vanilla, 4 eggs. Beat the eggs separately, and then mix them; add sugar a spoonful at a time, and pour over them the milk and seasoning. Put in a dish for baking, and set in a pan of cold water. Bake in a moderate oven. Grate nutmeg over the top, and serve with whipped cream.

Boiled Cocoanut Custard.

Heat 1 pint of milk and stir slowly into it the yelks of 6 eggs and 1 pound of grated cocoanut, alternating them, with 5 ounces of sugar. Put in a vessel of boiling water and slowly simmer, stirring all the time until it is smooth and thick. Take off and pour into jelly glasses; set on ice until cold. Pile whipped cream that has been seasoned and sweetened, or use the whites instead of the cream.

Custard Maccaroons.

Make a custard of 1½ quarts of milk, 9 eggs and 8 tablespoons of sugar, Sauer's vanilla extract to taste. The custard must be very thick. Place in a dish 8 dozen maccaroons, and pour over them 1 cup of sherry. When the cakes have taken up the wine, pour the custard over them and set on ice. Serve with whipped cream, dotted over with conserve cherries.

Spanish Cream.

One quart of milk, 5 eggs, ¾ of a box of gelatine, 12 tablespoons of sugar, 2 tablespoons of Sauer's vanilla, 1 gill of cold wine, 1 gill of warm wine. Put gelatine to soak in the cold wine, and just before using it pour over the warm wine and strain it into the milk. Beat the yelks light, and pour over them the cold milk; strain in the gelatine, and set on the fire to boil.

Beat whites, add sugar and vanilla, and when the milk boils, beat them in. Keep on the fire just long enough to heat through, stirring all the time. Fill a melon mould and set on ice to harden. Turn out next day and surround the dish with whipped cream.

Meringues.

Whites of 8 eggs, 1 pound of sugar. Beat to a stiff froth and season with Sauer's vanilla. Drop on buttered paper or in a buttered dripping-pan, and bake in a slow oven. They will puff and bake a light brown. Lift from the pan and mash in the bottom with a spoon; fill the centre with ice-cream, place 2 together and tie with a ribbon.

Snow Pudding.

Cover ½ box of gelatine with 1 teacup of cold water, and when softened, pour over it 3 gills of boiling water. Add 1 cup of sugar, the juice of 1 lemon, ½ teacup of wine. When cold add the well-beaten whites of 3 eggs. Beat until it begins to thicken, then pour in a mould to harden. Turn on a flat dish, and pour around it boiled custard made with the yelks of 3 eggs, ½ pint of milk and ½ teacup of sugar.

Rice Caramel Pudding.

One cup of rice, 1 quart and 2 gills of milk, 1 teaspoon of salt, 2 eggs, 1 stick of cinnamon, ½ cup of sugar. Wash rice and soak in water for 2 hours; drain and put in a boiler with milk and cinnamon. Cook for 1 hour, or until rice is thoroughly done. Put the sugar in the frying-pan and stir until it browns and has become a liquid. Pour quickly into a 3-pint mould that has been warmed, and turn the mould around until the sides are coated with the caramel. Beat the eggs well, and add them to the rice; pack the pudding in the mould, cover

with a pan, place in a pan of water, and slip in the oven to bake. Bake for ½ hour, and stand aside to cool. Turn on a flat dish and serve with custard seasoned with Sauer's vanilla.

Cream Pudding.

Make a cake batter of 1 cup of butter, 1 cup of milk, 4 eggs, 2 cups of sugar, 3 cups of flour, 1 teaspoon of powder, 1 tablespoon of Sauer's lemon extract. Bake in shallow pans and cover with the following when the cake is cold: Put 1 quart of milk on to boil; beat the yelks of 5 eggs, with 4 tablespoons of sugar, dissolve 2 tablespoons of granulated gelatine in 1 tablespoon of milk, and add it to the hot milk; put 1 teacup of flour and 1 teaspoon of butter together, and pour a little of the hot milk on it to cream well; add this to the eggs, and pour the boiling milk over them. Cook until thick enough not to run from the spoon, and when it begins to congeal, spread over the cakes. Ice with 3 tablespoons of chocolate, 6 tablespoons of cream, ½ ounce of butter and 1 teaspoon of vanilla. Simmer a few minutes and cover the cream filling.

Corn Starch Pudding.

One pint of milk, 2 light tablespoons of corn starch, 1 scant ½ cup of sugar, whites of 3 eggs, 1 teaspoon of Sauer's vanilla extract. Beat the eggs to a stiff froth, dissolve corn starch in a little of the milk, and stir the sugar in the rest. When the milk begins to boil, add the corn starch and sugar, and beat in rapidly the frothed whites. Let it stay on the fire long enough to cook the eggs a little. Take off and divide in half. Melt 2 ounces of chocolate and beat it in one-half. To the other add 2 tablespoons of fresh cocoanut, and put first the white part into a dish and then the dark. Set away to harden and serve with cream.

Strawberry Short Cake.

Two cups of sugar, ¾ cup of butter, 1 cup of milk, 3 cups of flour, 1 teaspoon of powder, 5 eggs (leaving out 2 whites for the icing), 1 teaspoon of Sauer's vanilla. Make a batter and bake in square, flat tins. When cold, slice enough strawberries to cover the top of each layer, and pour over them a thin icing and a good dusting of powdered sugar. Put the cakes together as any other cake, and cover the top with whipped cream. Place whole berries all over it, and set in a cool place until ready for use. Use the cake as soon after making as possible, for the berries make it too wet if they stand long.

Chocolate Pudding.

One small cup of butter, 1 large cup of powdered sugar, 4 eggs (beaten separately), 1 large cup of grated chocolate, ½ cup of milk, 1½ cups of flour, ¼ teaspoon of soda in the milk. Bake in ring-shaped pan.

Sauce. — Four sticks Maillard's triple vanilla chocolate, broken in pieces; add 1 cup water and 1 cup of milk, 1 teaspoon butter, 1 cup sugar. Cook for 5 minutes and pour over pudding. This pudding is also good later with whipped cream.

CAKES.

"Wouldst thou both eat thy cake and have it?"
—*Herbert.*

CAKES.

General Rules for Mixing.

It is well in cake-making to beat the butter and sugar to a cream; then beat the eggs separately and mix them together, adding them to the butter and sugar; after this has been well mixed, add the milk and seasoning, and, lastly, sift in the flour and powders. A wooden cake tray or eathenware vessel is best for mixing cake and beating eggs. All fruits should be thoroughly cleansed and dried before flouring. Cut raisins in half, shred cocoanuts, slice almonds and citron, and then they are ready for use. A very good way to tell when cake has baked enough is to run a small broom splint through it. If the dough does not stick to it the cake has finished baking and can come out of the oven, unless it is a large cake, when it should stay in awhile longer to thoroughly soak. Always set the pans on small pie-pans to prevent burning, and place a bread-pan filled with water over them to keep from baking on top before they rise. In baking layer cakes you can tell when to take them out of the stove by placing the pan close to your ear. If they sing they are not done, and must be baked until they stop.

SMALL CAKES.

Old-Fashioned Jumbles.

One and one-half pounds of sugar, ½ pound of butter, 2 eggs, 1 lemon, juice and rind, and enough flour to roll a thin dough. Break off pieces the size of an egg, and roll with your hands in long strips. Tie in knots or wind in a circle and bake.

German Pretzels, or Ringlets.

Three-fourths of a pound of flour, ½ pound of butter, ½ pound of sugar, 1 egg. Cream butter, sugar and egg; season with Sauer's vanilla or lemon extract; add the flour and set the dough in a cool place to harden. Cut with a knife into small pieces, and roll as you would jumbles, forming little rings, and bake in a moderate oven.

Tea Cakes.

Two quarts of flour, 1 pound of sugar, ½ pound of butter and lard mixed, 4 eggs, 2 teaspoons of baking powder, ½ teacup of milk, 1 nutmeg or cinnamon. Mix and roll about ¼ of an inch thick; cut in shapes and bake.

Queen Cake.

Two and one-half pounds of flour, 1 pound of butter, 1 pound of sugar, 5 eggs, 1 teaspoon of seasoning, 1 wineglass of brandy, 1 teaspoon of cinnamon. Mix as for tea cakes, and cut with a round cutter. While the cakes are hot, stick on each one a blanched almond.

Cinnamon Cake.

Two pounds of flour, ¾ pound of butter, 5 eggs, 1 pound of sugar, 2 tablespoons of cinnamon. Use the yelks of 3 eggs and 2 whole ones. Roll and cut round. Beat the 3 whites and add pulverized sugar until it is thick; season with cinnamon, and while the cakes are hot spread on with a feather.

Sauer's Vanilla Drop Cakes.

Beat ½ cup of butter, 1½ cups of powdered sugar and the yelks of 4 eggs together; then add 1 cup of milk, 1½ cups of sifted flour, and 1 teaspoon of baking powder; mix and season with Sauer's vanilla extract. Drop by teaspoons into well-

greased pans, and when done, ice with white icing. Batter must not be thin enough to run.

Cocoanut Cakes.

Two cups of sugar, 1 cup of butter, 2 eggs, ½ grated cocoanut, and flour enough to roll a thin batter. Cut out and bake. The dough should have as little flour in it as possible to enable you to roll them thin.

Marguerites.

Whip to a stiff froth the whites of 3 eggs; add slowly 1½ cups of pulverized sugar and 1 teaspoon of Sauer's vanilla. Add 1 cup chopped English walnuts or pecans, and beat well. Drop a large spoonful on the top of saltines, or any crisp unsweetened cracker, and slip them in the stove to brown. Serve hot or cold with salad, or as a dessert.

Marguerites.

One pound of sugar, 1 pound of butter. Cream. Beat 6 eggs and sift 1½ pounds of flour in them; add the butter and sugar and 1 teaspoon of mixed spices. Season with Sauer's rose extract. Roll ½ inch thick, cut and bake at once. When cold, spread the tops with jelly or marmalade, and cover with a meringue. Slip in the oven to brown.

Ginger Snaps.

One cup of butter, 1 cup of molasses, 1 cup of brown sugar, 3 heaping tablespoons of ground ginger, flour to make a thin dough. Roll as thin as possible, cut and bake in a quick oven.

Molasses Cookies.

One cup of butter, 2 cups of molasses, 1 teaspoon of cloves, 1 tablespoon of ginger, flour to make a stiff dough. Mould in your hands in small cakes and bake in a steady oven.

Old-Fashion Ginger Cakes.

Three pounds of flour, 1 pound of brown sugar, ¾ pound of butter or lard, 1 quart of dark molasses, 1½ tablespoons ground cloves, 2½ tablespoons of allspice, 3½ ounces of cinnamon, 3 ounces ginger, a pinch of salt. Mix well together, roll thin and cut in shapes. Bake in a quick oven.

Rich Drop Cakes.

One pound of flour, 1 pound of powdered sugar, ¾ pound of butter, ½ pound of currants, 4 eggs, juice of 1 lemon and grated peel of ½ lemon, ½ teaspoon of soda wet with hot water. Dridge currants and put them in last of all. Drop the mixture by spoonfuls on buttered paper, taking care they are not close enough to touch in baking.

Peanut Cookies.

Put 1 pound of sugar and 2 pounds of flour together, and add a little cinnamon; sift well. Beat 4 eggs and pour on them ¾ of a pound of melted butter. Knead the whole together, and roll as thin as possible. Turn a flat bread-pan buttom up and spread the batter on it. Check it off in squares and press chopped peanuts over it. Slip in the stove and brown. The secret of this cake is to have it rolled as thin as a wafer.

Cookies.

Quarter pound of butter, ¼ pound of sugar, ½ pound of flour, 2 eggs, 1 teaspoon of Sauer's vanilla, ¼ pound of almonds and raisins mixed. Make in balls the size of a walnut, scratch the top until it is rough, and bake in a quick oven.

Currant Cookies.

Half pound of sugar, 4 eggs, 4 ounces of currants (well washed and dried), 2 ounces of citron(cut in strips), 2 lemons

(juice and rind), ¾ pound of flour, ½ teaspoon of powder. Beat sugar and eggs for 20 minutes, and add the other ingredients. Drop from the spoon in small cones and bake brown.

Sauer's Vanilla Cookies.

Half pound of flour that has been sifted 2 or 3 times; ½ pound of sugar, 3 eggs, ½ teaspoon of Sauer's vanilla. Sugar and eggs must be beaten hard for 20 minutes, always in the same direction; then add the flour and vanilla, and stir for another 20 minutes. Drop in small cakes and bake. The longer they are beaten the better they are.

Ring Timbles.

One pound of flour, 10 ounces of sugar, 10 ounces of butter, 2 eggs, 1 lemon, juice and rind. Cream the eggs and sugar; add butter and flour, and set to harden in a cool place. Form in little rings and bake.

Christmas Cookies.

Three-fourths of a pound of flour, 3 eggs, ½ pound of butter, ½ pound of sugar, ¼ pound of almonds. Reserve about one-third of the almonds for icing. Chop the butter up in the flour, add eggs and sugar, and the chopped almonds; work all into a smooth dough, and cut in squares with a jagging iron. Mix the rest of the almonds with some cinnamon and sugar, and sift over each cake. Bake to a very light brown.

Dough-Nuts.

One cup of sugar, 1 cup of milk, ¼ cup of butter, 2 eggs, 2 teaspoons of baking powder, 5 cups of flour, cinnamon or nutmeg to taste. Mix as you do cup cake, roll and cut with a dough-nut cutter. Fry in boiling lard, and while hot sprinkle with powdered sugar and cinnamon.

Crullers.

Two cups of sugar, 2 tablespoons of butter, 2 cups of cream or milk, 4 eggs, 6 cups of flour (sifted), with 4 teaspoons of powders, 2 teaspoons of salt. Drop from the spoon into the boiling lard, and lift out when they are a golden brown. Dust with sugar while hot. This makes a very light cake, and is improved by adding a little cinnamon to the batter.

Crullers.

Four eggs, 3 cups of sugar, butter the size of an egg, 1 teaspoon of soda, 1 tablespoon of vinegar, 1 cup of milk, 1 teaspoon of salt, grated rind of 1 orange, 2 teaspoons of Sauer's vanilla, 1 teaspoon of cinnamon. Dissolve soda in the vinegar, and mix other ingredients with enough flour to form a soft dough. Divide in three parts and roll one part at a time. Cut in cakes and fry in boiling lard. Sift powdered sugar over them while hot.

Vanilla Snaps.

One cup of butter, ½ cup of sugar, 2 eggs, 3 teaspoons of baking powder, 2 large teaspoons of milk and 3 teaspoons of Sauer's vanilla. Flour to make a stiff dough. Mix as for tea cakes, roll thin, and sprinkle with sugar, and bake.

Christmas Stars.

One pound of powdered sugar, 1 pound of almonds, whites of 6 eggs, 1 teaspoon of cinnamon, the grated rind of 1 lemon. Wash the almonds and wi e them dry. Grind in an almond mill (do not pound, as it makes them too much of a paste). Beat the whites to a stiff froth, add sugar, lemon rind and cinnamon; stir for 15 minutes. Take out 1 cupful, and into the rest stir the almonds. Flour the board well and turn the

mixture on it, roll out lightly and cut in stars. Put a small quantity of the plain mixture on each one, and bake in a moderate oven.

Kisses.

One pound of pulverized sugar, whites of 6 eggs, 1 teaspoon of cream tartar, 1 teaspoon Sauer's vanilla, ½ pound nuts. Beat ½ an hour. Break the eggs and beat the sugar in, without frothing the eggs first. When the eggs and sugar have been beaten for 15 minutes, add the cream of tartar and beat for another 15 minutes. Add nuts — pecans are best — and drop a tablespoonful on greased tins, and bake in a moderate oven.

Creole Kisses.

To the white of every egg add 2 tablespoons of pulverized sugar, and to every 5 whites allow 1 pint of chopped nuts. Vanilla to taste. Don't beat the eggs, but drop the whites in a bowl and add the sugar. Beat until thick, add the nuts and seasoning, and bake on greased tins.

LARGE CAKES.

Cup Cake.

Four cups of sugar, 6 cups of flour, 2 cups of butter, 2 cups of milk, 6 eggs, 3 teaspoons of powder, 2 teaspoons of Sauer's vanilla or lemon extract. Bake in 2 large moulds, cups or layers.

Marble Cake.

Make above batter and divide in half. To one half add 1 tablespoon each of cloves, cinnamon, allspice and nutmeg. Put first a layer of dark and then one of light, until all the batter has been used. Bake in a large mould.

Rich Marble Cake.

Part First.—Yelks of 7 eggs, 1 cup of butter, 1 cup of molasses, 2 cups of brown sugar, 4 cups of flour, 1 cup of milk, 1 teaspoon of soda, 2 teaspoons of cream of tartar, 2 tablespoons of cinnamon, 1 tablespoon of cloves, 1 teaspoon of allspice, 1 nutmeg.

Part Second.—Whites of 7 eggs, 1 cup of butter, 2 cups of sugar, 3 cups of flour, ½ cup of milk, ½ teaspoon of soda, 1 teaspoon of cream of tartar, 1 teaspoon Sauer's lemon extract. Put in a layer of dark and one of light until all has been used. Bake in a slow oven to prevent burning.

White Cake.

Two cups of sugar, 2 cups of flour, 1 cup of butter, whites of 6 eggs, 1 teaspoon of baking powder, 1 lemon or 1 teaspoon of Sauer's extract. Cream butter and flour. Beat eggs until stiff and add sugar. Then mix all together and bake in a sheet. Ice with the following: 1 cup of sugar, 1 teaspoon of vinegar and ¼ cup of water; boil until it ropes. Beat spoon by spoon into the beaten white of 1 egg. Flavor with vanilla and ice the cake.

Dover Cake.

Three-fourths of a pound of butter, 2 pounds of sugar, 2 pounds of flour, 6 eggs, 1 pint of milk, 1 nutmeg, 1 wineglass of brandy, 1 teaspoon of soda dissolved in 2 teaspoons of vinegar, 1 pound of currants, 1 pound of raisins. Mix and bake in a large mould.

Cocoanut Cake.

One and ne-half cups of sugar, two-thirds of a cup of butter, 2½ cups of flour, one-third of a cup of milk, whites of 4 eggs,

1 teaspoon of baking powder, 1 teaspoon of Sauer's vanilla. Bake in layers and ice with cocoanut icing.

Cocoanut Icing.—Boil 1 cup of white sugar and ¼ of a cup of water, with ½ teaspoon of vinegar in it, until it ropes. Beat it in the well-beaten white of 1 egg. Season with Sauer's vanilla and add ¼ pound of grated cocoanut.

Coccanut-Chocolate Cake.

Two cups of sugar, 1 cups of butter, 1 cup of milk, 5 eggs, 3 cups of flour, 1 teaspoon of powder, 1 teaspoon of Sauer's vanilla. Bake in 4 layers and spread the following between them:

Icing.—Beat whites of 3 eggs until light, add 1 pound of pulverized sugar and 1 grated cocoanut. Melt ¼ of a pound of Baker's chocolate, and beat rapidly in the icing. Spread at once between the cakes, as it hardens very quickly.

Chocolate Cake.

One egg, beaten together; add ½ cup of milk, 1 cup of sugar, ½ cake of grated chocolate. Cook until it becomes hot through, and set aside to cool. Make a batter of 3 eggs; beat yelks light, and add 1 cup of sugar, ½ cup of milk, ½ cup of butter; to the beaten whites add 2 cups of flour, 2 teaspoons of powder, and when well mixed pour in the chocolate mixture. Bake in layers and ice with a white icing.

Caramel Cake.

Two cups of sugar, 1 cup of butter, 5 eggs, 1 cup of milk, 3 cups of flour, 1 teaspoon of powder, 2 teaspoons of Sauer's vanilla. Bake in layers and use the following as a filling:

Icing.—Two pounds of brown sugar, 2 ounces of butter, 2 teacups of milk. Boil until thick and add 3 teaspoons of Sauer's

vanilla extract. Beat until it begins to harden. Then pour in 1 cup of chopped black walnuts and spread on the layers.

Lemon Cake.

Make the usual batter for layer cake and put it together with 3 eggs (beaten light), 2 cups of sugar, butter size of an egg, juice of 3 lemons. Set the stew-pan in water, and cook until thick enough not to run from the cake. Cool and ice.

Walnut Cake.

Two cups of sugar, 1 cup of butter, 5 eggs, 1 cup of milk, 3 cups of flour, 1 teaspoon of powder, 1½ teaspoons of Sauer's lemon extract. Divide the batter in three parts, flavor two of them with lemon, and to the third add 1 teaspoon of cinnamon, 1½ teaspoons each of cloves and allspice, ½ nutmeg. Bake in 3 layers and put between them the following:

Icing. — Five lemons, 1½ pounds of pulverized sugar, 2 pounds English walnuts. Squeeze lemons and mix the sugar in them; chop the nuts, taking out enough to cover the top, and beat the whole quickly together. If the icing is too thin to stay on the cake, add a little more sugar. When the icing begins to set, place the whole nuts over the top and set away to harden.

Date Cake.

One and one-half cups of sugar, ½ cup of butter, 2 large cups of flour, 1 cup of milk, 5 eggs (leaving out 2 whites), 2 teaspoons of powder, 1 teaspoon of Sauer's almond extract, and ½ pound of dates, chopped. Bake in sheets and ice.

Date Icing.—White of 2 eggs, 2 cups of sugar, ½ cup of water, 1 teaspoon of vinegar, ½ pound of dates, 1 teaspoon each of Sauer's lemon and vanilla extract. Make a boiled icing, and add the dates that have been sliced. Beat until the icing begins to harden.

Silver and Gold Cake.

White Layers.—Whites of 6 eggs, 1½ cups of sugar, ½ cup of butter, ½ cup of milk, 2½ cups of flour, 1 teaspoon of powder, 1 teaspoon of Sauer's almond extract.

Gold Layers.—Yelks of 6 eggs, ½ cup of butter, 1 cup of milk, 1½ cups of sugar, 2½ cups flour, 1 teaspoon of powder, 1 teaspoon of Sauer's orange extract.

Put together with a layer of white and one of yellow.

Icing.—Yelks of 4 eggs, beaten light, with ½ pound of white sugar and ¼ pound of butter; cream well and cook on a slow fire until thick. Then add the whites of 4 eggs (well beaten) and 1 teaspoon of Sauer's orange extract. Cook long enough to thicken, and when done, beat into it 2 tablespoons each of chopped almonds and walnuts.

Fig Cake.

Two cups of sugar, ½ cup of butter, ¾ cup of milk, 2¾ cups of flour, whites of 6 eggs, 1 teaspoon of powder, 1 teaspoon of vanilla (Sauer's).

Filling.—¾ of a pound of chopped figs, ¾ pound of seeded raisins, ¾ pound of chopped almonds, ½ cup of icing. Mix well and put the layers together with it.

Sponge Cake.

Twelve eggs, their weight in sugar and half their weight in flour, Sauer's lemon extract to season. Mix as directed above, and bake in a large mould.

Sponge Cake.

Fifteen eggs, 1½ pounds of sugar, 1 pound of flour, juice and rind of 1 large lemon, 2 tablespoons of vinegar. Beat the yelks

and whites separately; beat the yelks and sugar, then add the whites, and lastly stir in the flour that has been sifted 3 times. Mix well and add the lemon and vinegar. Bake in shallow pans.

Almond Cake.

Twelve eggs, 1 pound of flour, 1 pound of sugar, 1 pound of butter, 1 pound of almonds (blanched), ½ pound of citron (sliced), 1 wineglass of brandy. Mix and bake as pound cake.

White Fruit Cake.

One pound of white sugar, 1 pound of flour, ½ pound of butter, whites of 12 eggs, 2 pounds of citron (cut thin), 1 large cocoanut (grated), 1 pound of blanched almonds, 3 teaspoons of baking powder. Cream butter and sugar, add eggs and flour, and then mix in one-third of the fruit. Mix in the rest as you put the batter in the mould, making a layer of batter and one of fruit. Bake in a slow oven. This will keep one month.

Black Fruit Cake.

One pound of flour, 1 pound of sugar, 1½ pounds of butter, 13 eggs, 4 pounds of raisins, 1½ pounds of currants, 1 pound of blanched almonds, ½ pound of citron, 1 tumbler of brandy, ½ tumbler of wine, rind of 1 orange, 1 teacup of Porto Rico molasses, 1 teaspoon each of cloves, mace and allspice (all ground). Mix the batter as for any other cake, flour the fruit and add to the dough, and beat in the seasoning. Bake 4 hours.

Light Fruit Cake.

Twelve eggs, 1 pound of flour, 1 pound of sugar, 1 pound of butter, 1 pound of currants, 1½ pounds raisins, ½ pound of shelled almonds, 5 slices of preserved pineapple, ½ tumbler of brandy, and spice to taste. Mix and bake as other fruit cake. Sink the pan in wood ashes when it goes into the stove, and it will prevent burning.

Large Fig Cake.

Two cups of sugar, 1 small cup of butter, 1 cup of milk, 3½ cups of flour, whites of 8 eggs, 2 teaspoons of powder, 1 pound of figs (chopped), 2 teaspoons of Sauer's lemon extract. Mix the batter and put a layer of it in a large mould, and then a layer of figs; continue to use in this way until all the batter is used. Bake in a slow oven. Dredge the top with powdered sugar.

Lemon Citron Cake.

One pounds of flour, 1 pound of sugar, ¾ pound of butter, 7 eggs, juice and rind of 2 lemons, 2 cups of sliced citron, 1 teaspoon of powder. Beat the eggs separately, adding the whites after the batter has been mixed. Bake in a large mould.

Rolled Jelly Cake.

One cup of sugar, 2 eggs, 1 tablespoon of butter, 1½ cups of flour, two-thirds of a cup of milk, 2 teaspoons of powder, 1 teaspoon of Sauer's vanilla. Bake in a very shallow pan, and while hot spread over the top a coating of tart jelly; roll up quickly and tie a cloth around it. When the cake has gotten cold, slice about ½ an inch thick, and cover each slice with a water icing.

Another nice filling that will take the place of the jelly is to beat 1 egg with 1 teaspoon of corn starch, 1 tablespoon of flour, 2 tablespoons of sugar, and 1 teaspoon of Sauer's vanilla. Stir into it ½ pint of milk, and boil until it is stiff. Spread as you would the jelly, and roll the cake.

Water Icing.—Pour enough boiling water over 1 pound of pulverized sugar to make a thick icing, and any flavoring desired, and spread over the cake. This icing is quickly made, and hardens at once.

Raisin Cake.

One cup of butter, 2 cups of brown sugar, 3 cups of flour, 1 cup of milk, 5 eggs, 1 teaspoon of powder, ¾ of a cup of wine, 1 pound of raisins, 1 teaspoon each of cloves, mace, allspice and cinnamon. Flour the raisins well and bake in a large pan.

Raisin and Citron Cake.

Half pound of butter, ¾ pound of sugar, 1 pound of flour, 5 eggs, ½ pound of raisins, ½ pound of citron, 1 teaspoon of powder, Sauer's lemon extract to taste. Bake in a large square mould.

German Wine Cake.

Half pound of butter, ¾ pound of sugar, 4 eggs (beaten separately), rind of 1½ lemons, ¼ pound of currants, ¼ pound of raisins, 1 scant pound of flour, 1 teaspoon of powder. Cream the butter and beat it well with the sugar and eggs, add the flour and powders, and lastly the beaten whites. Flour the fruit from the pound of flour, and add it after the batter has been mixed. Bake in a mould.

German Bread Cake.

Twelve eggs, ½ pound of sugar, ¼ pound of buckwheat, ½ teaspoon of cloves, ½ teaspoon of cinnamon, 1 teacup of citron and almonds mixed, 1 teaspoon of Sauer's lemon extract. Beat yelks with sugar and spice for 15 minutes; add buckwheat, lemon and fruit, and then the whites. Bake as a sponge cake.

Risen Ginger Bread.

Six cups of flour, 4 cups of molasses, 2 cups of brown sugar, 1½ cups of butter, 6 eggs, 2 teaspoons of powder, ginger to taste, 1 cup of milk. Mix and bake in a large mould, or better, in 2 small moulds.

Ginger Bread.

One cup of butter, 1 cup of molasses, 1 cup of brown sugar, 1 cup of sour milk (or buttermilk), 3 eggs, 3½ cups of flour, 1½ tablespoons of ginger, 2 teaspoons of cinnamon, 1 teaspoon of soda dissolved in 1 tablespoon of hot milk. Beat the butter and sugar, and add the eggs; beat the dissolved soda into the molasses, and add to the other ingredients; mix next the milk, flour and spices. Bake in a large mould, cups or shallow pans, and serve with sauce.

Ginger Cup Cake.

Five eggs, 1½ cups of molasses, 1½ cups of brown sugar, 1½ cups of milk, 1½ cups of butter, 4 cups of flour, 3 teaspoons of powder, 2 tablespoons of ginger, 2 teaspoons of cinnamon. Bake in small cups or pans, and serve while hot with a rich wine sauce.

Cherry Cake.

Four eggs, ¼ pound of sugar, ¼ pound of butter, 6 ounces of flour, ¼ pound of preserved cherries after they have been well drained, 1 teaspoon of powder. Bake in shallow tins in a quick oven. Ice with any icing preferred, and cut in squares.

Almond Cake.

Five eggs, ½ pound of sugar, scant ½ pound of flour, ¼ pound of butter, ½ pound of almonds, 1 orange. Cream flour and butter; beat yelks and sugar; beat whites to a froth, and mix with the almonds that have been shaved; mix all well together. Bake in layers and frost with a boiled icing. Cut in squares 2 inches across, and make a daisy on the top of each one, with almonds for the petals, and some of the icing colored yellow for the centre, and a citron stem.

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A Quick Cake.

Whites of 4 eggs, 1 cup of sugar, ½ cup of milk, ½ cup of butter, ½ cup of corn starch, 1½ cups of flour, 2 teaspoons of powder, 1 teaspoons of Sauer's almond extract. This cake must be baked in a very quick oven, or it will be a failure. Put in an earthenware bowl the whites of the eggs, without beating them; add the sugar, the butter that has been softened, the sifted flour, corn starch and powders, milk and flavoring. After all ingredients are in, begin beating, and continue until the batter is smooth and creamy. Bake in a shallow pan and ice with anything you like. This cake is one of the best made, and one of the easiest if the directions are followed.

Good Cake to Eat with Sauce.

Two eggs, 2 large tablespoons of butter, 2 cups of sugar. Cream this together, and add 2 small cups of milk, 3 teaspoons of powder and 4 cups of flour. Flavor with Sauer's lemon extract. Bake in a large mould, and eat while hot with a sauce. This cake is not good after it gets cold.

Orange Icing.

Two cups of sugar, 1½ cups of water. Cook until it strings, and pour on the white of 1 egg that has been well beaten. Beat until it begins to harden, and flavor with Sauer's orange, lemon or vanilla extract. This icing takes a long time to cook, and has to be beaten as much as an hour before it hardens.

Cooked Orange Filling.

One pound of sugar, ¼ pound of butter, 4 oranges, 2 lemons, 6 eggs. Beat the butter and sugar, add the juice and rind of fruit, and when it comes to a boil pour over the well-beaten eggs. Cook until thick and set away to cool. Put between layers and ice the top with white icing.

Orange Icing.

Squeeze an orange, and add as much pulverized sugar as the juice will take up. Spread on the layers.

Chocolate Icing.

Two ounces of chocolate, 1 cup of sugar, 1 egg, 1 cup of milk. Cream egg and sugar, pour the milk and chocolate with it, and set on fire to thicken. Beat until it hardens, and flavor with Sauer's vanilla extract.

Chocolate Cream Icing.

One pint of milk, 4 ounces of chocolate, 4 ounces of sugar, 4 ounces of almonds, which have been blanched and pounded. Boil until thick and cool before using. Season with Sauer's vanilla, and don't add almonds until the icing comes off the fire.

Cinnamon Icing.

Whites of 2 eggs (stiffly beaten), 24 teaspoons of pulverized sugar, 1 teaspoon of vanilla. Mix and pour in it 2 ounces of melted chocolate. Beat hard and ice the cake.

Caramel Icing.

One cup of milk, 1 ounce of butter, 1 pound of brown sugar, 1 teaspoon of Sauer's vanilla. Boil until it ropes, and beat until thick. You can use this icing plain, or add cocoanut, which must be dessicated. Nuts make a nice change.

CREAM, JELLIES, Etc.

"Enough is as good as a feast."
—*Heywood.*

CREAM, JELLIES, Etc.

Freezing.

Use ice that has been pounded fine, filling every crevice as you pack the freezer. If possible, use the best rock salt, that has been crushed to a powder, and pack with a layer of ice 3 inches deep and a layer of salt 1 inch thick. Fill the freezer to the top in this way, and turn the crank rapidly until it refuses to move. Lift out the dasher and scrape all cream from the sides; work the cream well into the can with a large spoon, and cover again. Pour off all the water and add more salt and ice, packing well until the ice has been heaped over the cream. Throw a blanket over the freezer and set in a cool place to ripen for 4 hours.

Pure Vanilla Cream.

Two and one-half quarts of pure cream, 1½ tablespoons of Sauer's vanilla, ¾ pound of sugar. Mix and freeze, allowing it to harden before using.

Strawberry Cream.

Two quarts of berries (mashed with a spoon until every berry has been broken), 1 quart of cream, 3 cups of sugar (more if the berries are very sour), 1 pint of milk, and the juice of ½ a lemon. Mix and freeze.

Raspberry Cream.

Make the same as strawberry cream, straining the berries after they have been mashed to extract the seed.

Peach Cream.

Four quarts of soft peaches (peeled and mashed), 1½ quarts of cream, 3½ cups of sugar, 1 pint of milk. Freeze and pack away to ripen.

Peach Cream.

Two quarts of peaches, 1 quart of milk, 1 quart of cream, 1 pound of sugar, 2 eggs. Make a custard of the milk, eggs and sugar. When it is cold, add the cream and the peaches that have been put through a presser. Freeze and let ripen for 3 hours.

Apple Cream.

Take 4 quarts of stewed apples, 1 pint of milk, 1 quart of cream, 4 lemons, 2 tablespoons of vanilla, 4 good cups of sugar, and mix them all together. Freeze 4 hours before using. The sugar varies according to the apple used, and it may need more.

Banana Cream.

One quart of cream, ½ pint of milk, 3 large cups of sugar, 2 lemons, 15 bananas. Mash the fruit and add the sugar and lemon juice. Stand for 15 minutes, and then add the milk and cream. Freeze as other creams.

Pineapple Cream.

One can grated pineapple (or 1 quart of the ripe fruit), 1 quart of milk, 1 pint of cream, 2 cups of sugar (unless you use the fresh fruit, and then it requires more), 1 lemon, ½ box of gelatine soaked in ½ pint of milk. Beat the cream and fruit together and add the lemon. Heat the milk and dissolve the ½ pint of milk and gelatine in it; add the sugar and bring to a boiling point. Cool and pour over the fruit and cream. Freeze.

Bisque.

Make ½ gallon of rich boiled custard, allowing 6 eggs to each quart of milk, and 4 tablespoons of sugar. Add, before taking from the fire, 2 pounds of pounded almond macaroons and ½ pound of sliced almonds. When cold, freeze.

Caramel Cream.

Make a custard of 2 quarts of milk and 8 eggs. While this is boiling, put in a flat frying-pan 1 pound of brown sugar and ½ teacup of water; let it smoke until it begins to burn, and add it to the custard. The custard and sugar should both be boiling hot when put together, or the sugar will form into a hard lump and will be difficult to melt. When cold, add 1 tablespoon of Sauer's vanilla and 1 quart of cream. Freeze, and when the dasher comes out, fill the hollow it leaves with whipped cream that has been sweetened and seasoned with vanilla. Put the caramel over the top and pack away to harden.

Chocolate Ice-Cream.

Half gallon of milk, 8 eggs (whites and yelks), 1¼ pounds of sugar, 4 ounces of chocolate, Sauer's vanilla to taste. Put the milk and chocolate on to boil; beat the eggs and sugar, and pour the boiling milk over them. Thicken as for custard, and when cold, add the vanilla. Fill the centre with whipped cream and pack away.

Lemon Ice-Cream.

Dissolve 2 pounds of sugar in 2 quarts of milk; add 2 tablespoons of Sauer's vanilla extract and partially freeze. When the cream begins to get hard, open the freezer and beat in it the juice of 12 lemons; finish freezing and allow it to harden.

Sultana Roll.

One quart of milk, 1 egg, 1 quart of cream, 1 tablespoon flour, 1 cup of sugar, ½ cup raisins, soaked over night in enough brandy to cover them, 1 teaspoon of Sauer's vanilla, 1 teaspoon of Sauer's almond extract. Put the milk on to boil in a farina boiler with the flour, beaten egg and the sugar. Cook for 20 minutes. Cool and add the cream, keeping out half to whip. Flavor and color with vegetable green. Freeze. When nearly frozen pack down in small cans, mixing in the raisins as you pack it, and fill the centres with whipped cream. Pack in ice to harden. Make a sauce of 1 cup of sugar, ½ cup of water, and boil until it is a thick syrup. Add 6 tablespoons of claret, and pour over the cream when served. Use 1 pound Royal baking powder cans to pack the frozen cream in.

Chestnut Cream.

Two quarts of cream, 1½ cups of sugar, 1 cup of water, 2 oranges, ½ pint of best wine, 3 dozen French chestnuts. Shell and blanch chestnuts, cover with boiling water and cook until you can mash them. Drain and pound in a mortar, and run through a potato presser. Boil the sugar, grated orange rind and water for 15 minutes, then add the chestnuts. Cook for 5 minutes. Cool and add orange, wine and cream. Freeze.

Frozen Pudding.

Two cups of sugar, 1 pint of milk, 1 quart of cream, 2 tablespoons of gelatine, 2 eggs, ½ pound of conserved cherries, ½ cup of flour, ½ pint of wine, 4 tablespoons of rum. Put the milk on to boil, and pour it over the eggs, sugar, flour and gelatine that has been dissolved in 1 cup of cream. Thicken and let cool. Add the cream and liquor in which the cherries

have been soaked overnight, and sliced. Freeze and serve with a rich boiled custard filled with cherries.

Maple Cream.

Make a rich custard and freeze. When served, pour over each plate 1 tablespoon of thick hot syrup, filled with chopped English walnuts. Heat maple syrup and stew until it is thick and ropes from the spoon. Add Sauer's vanilla and nuts before using.

Chocolate Sauce for Cream.

Six ounces of chocolate (grated), 1½ cups of brown sugar, 1 cup of milk, 1 teaspoon of Sauer's vanilla extract. Cook until thick and serve hot with vanilla cream.

Mint Sauce for Vanilla Cream.

This sauce is one found in a stray paper, but try it and see if you don't want to use it again many times. Leave ½ cup of mint leaves in 1 cup of cold water for an hour; then heat and strain. Dissolve in it 1 cup of sugar and let it come to a boil. Color a faint green, and cook until it forms a soft ball when dropped in cold water. Pour hot over each saucer of cream, and it will candy on the cold mixture.

Lemon Ice.

One tablespoon of pulverized gelatine, 6 lemons, 1 pint of sugar, 3½ cups of water, 2 dozen raisins. Shave the lemons, and put the peel on to boil in the 3½ cups of water. Drop the raisins in with it. When it has gotten hot through, add the sugar and boil until thick. Strain. When it is cold, add the lemons and the gelatine, which has been dissolved in ½ cup of hot water. When the ice has half frozen, open the can and add 1 quart of cream. Freeze and set away to ripen.

Orange Ice.

Two tablespoons of gelatine, 1 quart of cold water, 12 oranges, 2 cups of sugar, 1 cup of boiling water. Dissolve gelatine in hot water. Boil sugar and water to a syrup and add the gelatine. When cold add the orange juice. Freeze and fill the centre with whipped cream, seasoned and flavored with Sauer's vanilla extract.

Gelatine Ice.

Let 1 ounce of gelatine stand 1 hour in 1 pint of cold water. Add 3 pints of boiling water, 1½ pounds of sugar, 1½ pints of wine, juice of 3 lemons and rind of 1. Mix well and freeze before it begins to congeal.

Ambrosia.

Peel and take the seed from 12 oranges; cut them in dice and sprinkle with sugar. Slice 6 bananas and fill a bowl with layers of orange, bananas and cocoanut, sprinkling each layer with sugar. Serve cold.

Blanc-Mange.

One ounce of gelatine and 3 pints of milk. Soak the gelatine in half of the milk, and put the rest on to boil; add ½ cup of sugar and pour over the gelatine. Return to the fire and let heat through; strain and pour in moulds, wet with water. Season with Sauer's vanilla or bitter almond extract.

Custard Blanc-Mange.

Make a custard of 1 quart of milk, 1 teacup of sugar and 4 eggs. Stir in while boiling ½ box of gelatine that has been soaked in 1 teacup of milk. Season with Sauer's vanilla, and add ½ pound of shredded almonds. Pour in moulds and serve with whipped cream.

German Blanc-Mange.

Five eggs, ¼ pound of sugar, juice of 1½ lemons and rind of one, ½ ounce of gelatine soaked in 1 cup of water. Stir the yelks in the sugar for ½ an hour, add the lemon juice and the well-dissolved gelatine, lastly the beaten whites, and pour at once into a pudding mould that has been wet. The mould must first be oiled with a little almond oil, and turned over to allow all the oil to run out, then wet and fill with the pudding. When stiff turn out and use with whipped cream or custard.

Snow Flake.

One cocoanut, grated and soaked in just enough cream to cover it; soak for an hour. Sweeten and flavor 1 pint of cream and whip to a stiff froth. Beat the whites of 3 eggs and mix with the cocoanut and cream. It must be used at once, as it falls from standing.

Apple Snow.

Pare and core 12 large apples, put them in cold water and stew until soft enough to mash through a sieve, sweeten to taste, and flavor with Sauer's vanilla. Beat the whites of 6 eggs to a heavy froth, and add ¼ pound of powdered sugar. Beat the two together until light, and cover the top with whipped cream.

Jelly.

One box of Chalmer's gelatine, 1 pint of cold water. Put together and let soak for an hour. Pour on this 3 pints of boiling water, and stir until all has dissolved. Add 1½ pints of cooking wine and 1¼ pounds of sugar. Squeeze into it the juice of 2 lemons and ½ an orange. Strain and set away to harden.

Tutti Frutti Jelly.

Add to the above, before it congeals, ½ pound of red conserved cherries, 1 pound of broken English walnuts, ½ pound of blanched almonds, 3 or 4 pieces of candied orange peel. When this hardens, and you are ready to serve, put in the dish with a layer of split white grapes (seeded) and sliced bananas. Surround with whipped cream and serve very cold. Use 4 bananas and 3 dozen grapes to this amount of jelly.

Charlotte Russe.

One quart of cream, 1 tablespoon of Sauer's vanilla, whites of 4 eggs, 1 cup of pulverized sugar, ½ box of pulverized gelatine, 1 gill of cold milk, 1 gill of hot milk. Whip cream until it is stiff, and add the seasoning; beat the eggs and add the sugar; soak the gelatine in the cold milk and dissolve with hot milk. Beat all together, and fill a dish that has been lined with sponge cake or macaroons.

Custard Charlotte Russe.

Put 1 pint of milk on to boil with ½ box of gelatine. Beat the yelks of 2 eggs and ½ cup of pulverized sugar, and then beat in the whites; pour the hot milk over them. Beat 1 quart of cream and season with Sauer's vanilla or wine. Divide in half, and beat half in with eggs. Fill a glass dish with this mixture, and pile the rest of the cream on top. Place cake in the bottom of the dish before filling with the charlotte.

Marshmallow Souffle.

Whites of 6 eggs, 3 tablespoons of powdered sugar, 1 tablespoon of gelatine, 1 teacup of water, 18 marshmallows, 2 tablespoons of Sauer's vanilla extract. Dissolve the gelatine in the water and melt ½ of the marshmallows in it. Whip the eggs

and sugar, and pour the warm mixture over them, and add the seasoning. Beat until it begins to congeal, pour in a round dish, and cover the top with marshmallows. Use only the best marshmallows.

Apple and Cocoanut.

Core 12 Winesap apples and place in a dish; strew thickly with brown sugar, filling in all the holes between the apples with it. Stuff the centres of the apples with freshly-grated cocoanut, and cover them with water. Bake in a slow oven, and when nearly done cover the top with cocoanut, and let it brown slightly. Serve with custard.

SALADS.

"To make a perfect salad, there should be a miser for oil, a spendthrift for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together."—*Spanish Proverb.*

SALADS.

Potato Salad.

Six large Irish potatoes, boiled and cut in dice; 6 eggs, boiled hard and cut in small pieces; 3 tablespoons of celery seed, 1 onion chopped fine, 4 large, firm tomatoes, salt and pepper to taste. Cut the tomatoes in pieces, using only the firm part and discarding the seed. Mix all ingredients together, and wet thoroughly with the following dressing:

Mayonnaise Dressing.—3 raw eggs (yelks only), ¾ teacups of best olive oil, 3 tablespoons of vinegar, 1 tablespoon of mustard, pepper and salt. Mix the mustard and eggs, add oil and vinegar, and dress the salad with it. The dressing must be thick enough to cut with a knife.

Turkey Salad.

One large turkey (boiled and cut in dice), 5 hard-boiled eggs (chopped), 4 large pickled cucumbers, ½ can of potted ham, and as much celery as turkey. Mix well and add ¼ cup of celery seed. Dress with the yelks of 10 eggs, 2 teacups of oil, 9 tablespoons of vinegar, ½ teacup of mustard, a dash of cayenne, and salt to taste. Mix a mayonnaise and pour over the salad.

Celery Salad.

Four eggs (whites and yelks), 1 teaspoon of salt, ½ teaspoon of mustard, ½ teaspoon of black pepper, dash of cayenne, 1 tablespoon of butter, 1 teacup of vinegar, 2 teacups of cream. Boil the vinegar and butter together; beat the eggs, salt, pepper and mustard well together, and pour over them the boiling

vinegar; mix well and return to the fire, stirring constantly until it thickens. Beat until cool and add the cream. Cut the celery in small pieces and pour the dressing over it. Serve in a nest of lettuce leaves, garnished with whole English walnuts.

Sweetbread Salad.

Clean and boil large firm sweetbreads for ½ an hour. Then remove the skin and fibres and cool thoroughly; cut in dice. Make a rich mayonnaise and mix it with the sweetbreads. Arrange each plate with lettuce leaves, and put a large tablespoon of salad in them. Drop a spoonful of the dressing on the top of each and serve very cold.

Shad Roe Salad.

One pair of shad roes, 2 gills of mayonnaise, 1 teaspoon of salt, 1 small onion, 2 heads of lettuce. Wash the roes and put them in a sauce-pan with the salt and enough water to cover them. Boil for 20 minutes; remove from the fire, drain and set away to cool. When cold cut in dice, mix with the dressing, and serve in lettuce.

Tomato Salad.

Use enough tomatoes to make 1 quart after they are peeled and cut in sections, or use 1 quart of canned tomatoes. Boil until they can be run through a fine strainer, and while boiling add 12 cloves, ½ lemon, a bay leaf, 2 stalks of celery, 1 teaspoon of vinegar and a dash of pepper. When it reaches a good boil, throw in 4 tablespoons of granulated gelatine and 2 teaspoons of sugar. Stir until the gelatine melts, and strain. Place 2 stuffed olives in the bottom of timbale moulds and pour the jelly over them. Set on ice, and when ready to serve, pass a hot cloth around them and turn out in a nest of lettuce. Serve with any rich dressing.

Cucumber Salad.

Use medium-size cucumbers; slice off a lengthwise piece from each one and hollow out the inside, taking care not to break or bruise the meat. Lay in ice-cold water until ready for use. Cut the cucumber centres in dice and add ½ a tomato for each boat of them, chopping the tomatoes so the seed are thrown out. Mix with mayonnaise or cream dressing, and fill the boats with the mixture. They must not be filled until just before serving, as long standing imparts a bitterness to the salad. Serve with cheese wafers.

Asparagus Salad.

Turn the contents of 1 can of asparagus tips on a plate and drain the juice from them. Use the small white leaves of lettuce, forming a bed of them in each plate. Fill with the tips, and put a tablespoon of mayonnaise on them. Garnish with red beets that have been cut in dice and chilled.

A Dainty Fruit Salad.

Two oranges, peeled and seeded, removing the thin fibrous skin; 2 bananas (sliced), 1 cup large strawberries, 1 dozen English walnuts. This can be mixed and served with a thick sweet syrup in punch glasses, or arranged in lettuce leaves and covered with mayonnaise. It must be chilled and the nuts sprinkled over the top.

Cherry Salad.

Arrange each plate with a triangle of lettuce leaves, filling a small head in the centre of each one. Seed and stew some red cherries — or the wax variety, if you prefer them — and in the centre of each one place 1 cooked peanut. This keeps the shape of the cherry and adds a flavor to the salad. Strew the cherries through the leaves and put a tablespoon of mayonnaise on each one. Serve very cold.

Apple Salad.

Two cups of diced apples, 2 cups of chopped English walnuts. Mix well. Arrange a salad bowl with lettuce leaves and fill with the apples and nuts. Cover with mayonnaise and garnish with olives.

Walnut Salad.

Cream to a paste fresh cheese, with enough butter to make it soft. Roll in small balls and press on each side the half of an English walnut. Fill lettuce leaves with them and cover with a thick mayonnaise. Serve with thin bread or salt crackers.

Daisy Salad.

Fill an oblong shallow dish with crisp white lettuce leaves; place a thick mayonnaise over them. Arrange in the centre a nest of small leaves, leaving a hole, which must be filled with the yelks from 8 hard-boiled eggs, pressed through a potato masher. Shred the whites in long thin strips, and strew around the yelks to form the petals of the daisy. Serve dressing with each plate of salad.

Fish Salad.

Boil a large red snapper until tender. Skin while hot and place on ice to cool thoroughly. Make a rich mayonnaise dressing and serve with the fish. Cut the fish in thick slices and heap the dressing over it; garnish with points of lemon and red beets. The success of this lies in the fish being almost frozen and the dressing being thick enough to cut with a knife.

Salmon Salad.

Pick a can of red salmon to pieces and take out all bone, fat and skin. Chill and add as much celery with it as you have meat. Season with salt, pepper and 1 tablespoon of celery seed. Wet thoroughly with a sour mayonnaise and garnish with slices of egg. Serve in lettuce hearts.

SALAD DRESSINGS.

Cream Salad Dressing.

Yelks of 2 eggs (beaten), pepper and salt, 1 tablespoon of vinegar, 1 tablespoon of butter, 1 teaspoon of mustard, 2 teaspoons of sugar. Mix in a bowl and set it in a pan of boiling water; stir until it thickens, and beat well after it comes off the fire. Just before using, stir in ½ cup of whipped cream.

Hot Cream Dressing.

This dressing is used for croquettes, oysters, fish, and any meat that requires a white sauce. Bring to a boil 1 pint of milk; cream together 1 tablespoon of butter and 2 tablespoons of flour. When the milk is hot, pour it slowly over the butter and flour, and beat well. Let it thicken to the consistency desired, as different dishes require different sauces, and you will have to judge how much cooking it requires for each one.

Salad Dressing.

Put 7 tablespoons of water and 7 tablespoons of vinegar on to boil, and pour it over 2 well-beaten eggs; add 1 teaspoon of sugar, 1 tablespoon of butter, pepper and salt to taste. Return to the fire and cook until thick. This can be used for lettuce or as a dressing for potatoes.

Slaw Dressing.

Half pint of milk, ½ pint of vinegar, 1 tablespoon of sugar, 3 eggs (beaten), 2 tablespoons of butter, 1 teaspoon of mustard, pepper and salt. Mix all together, and cook until thick as custard.

Slaw Dressing without Milk.

One cup of vinegar, 1 cup of sugar, 2 eggs (whites and yelks), 1 tablespoon of mustard. Beat sugar and eggs and boil the vinegar, and while hot pour over the egg mixture. Thicken and set away to cool.

Mayonnaise Dressing.

Work together the yelks of 6 eggs and ½ teacup of mustard; add slowly 1½ teacups of olive oil, mixing well. Stir in enough salt to thicken it, and then add 6 tablespoons of vinegar. Just before using add 2 tablespoons of cream.

French Dressing.

One saltspoon of salt, ½ saltspoon of pepper, 3 to 5 tablespoons of olive oil, 1 tablespoon of vinegar. Put salt, pepper and vinegar in a bowl, and mix slowly with it the oil, stirring constantly the same way until the dressing has become ropy. Add a little onion juice, if that flavor is not objectionable.

Tartare Sauce.

Take a rich mayonnaise and add to it chopped olives, gherkins, capers, parsley and onion. Mix and set on ice until ready to use.

Cooked Dressing.

Three eggs, 2 teaspoons of salt, 1 teaspoon of paprika or ¼ saltspoon cayenne, 2 tablespoons of oil or melted butter, 1 cup of milk, ½ cup of vinegar. Beat yelks until light. Add seasoning to vinegar and bring to a boil. Scald milk and pour over the beaten yelks. Add vinegar and cook all until thick. Add oil and whites of eggs, well beaten, and whip the mixture until creamy.

VARIOUS DISHES.

"A good digestion to you all; and once more
I shower a welcome on you: Welcome all."
—*Shakespeare.*

VARIOUS DISHES.

Deviled Crabs.

One pint of crab meat, 1 tablespoon of melted butter, ½ cup of oil, dash of cayenne, 1 teaspoon of black pepper, 1 teaspoon of salt, 1 teaspoon of mustard, ½ cup of Worcestershire sauce, 2 tablespoons of celery seed, 2 cups of cracker dust, 2 eggs. Make a dressing of the ingredients and add to the crab meat. Fill shells and dust the top of each one with cracker dust, and place a teaspoon of hard butter on them. Bake until brown and serve hot.

Welsh Rarebit.

One pound of cheese cut in dice, ¼ bottle of beer, 1 even tablespoon of mustard, red pepper. Cook until cheese has melted, stirring constantly. When the rarebit is done, add 1 tablespoon of Worcestershire sauce. Place on hot salt crackers and serve at once.

Omelette.

Beat 6 eggs very light, yelks and whites separately. Add ½ pint of milk to the yelks, with a little salt and pepper, and a teaspoon of chopped parsley. Stir in the beaten whites, and fry with butter at once. This will make three small omelettes, and cook better than if made in a large one.

Baked Eggs.

Eight eggs, 1 cup of milk, 1 tablespoon of butter, 1 teaspoon of flour, ½ teaspoon of salt and a little pepper. Put the butter in a frying-pan, and when melted, put in the flour; stir until smooth and frothy, then draw to the back of the stove and

slowly add the milk. Pour into a deep pan and break the eggs into the sauce. Bake in a moderate oven until the eggs have set.

Stuffed Eggs.

Hard boil 1 dozen eggs and slice them in half. Take out the yelks and mash to a powder. Rub into them ½ cup of oil, 1 teaspoon of pepper, 2 teaspoons of salt, 1 teaspoon of mustard, ½ cup of pickle vinegar, and ½ can of potted ham. Beat the mixture until creamy, and fill the whites. Add 2 tablespoons of celery seed to the prepared mixture before using.

Codfish Balls.

Boil fish until tender and pick from the bone. Measure and add equal parts of Irish potatoes or parsnips; add butter, salt, pepper, onion and wine. Make in balls and fry.

Jellied Tongue.

Boil 2 tongues until tender, and pull off the skin. Cut in thin slices and arrange in a mould, having thin slices of lemon in the bottom. Make a jelly of 1 box of gelatine dissolved in 1 cup of cold water. Add 1 quart of boiling water, less the cup, then the juice of 4 lemons, 2 cups of sugar, and 1 cup of sherry. Put a layer of jelly and allow it to set. Add another of tongue and one of jelly. Let each layer of jelly harden before putting in the next. Set away for 24 hours.

Timbale of Cold Meat.

One pint of cold meat, chicken or beef, freed from all fat and grisle. Chop fine and add ½ teaspoon of pepper, 1 tablespoon of salt, 1 onion, 1 tablespoon of chopped parsley, 1 cup of milk, 3 eggs, 2 tablespoons of butter, ½ cup of bread crumbs, 2 tablespoons of celery seed. Mix seasoning and crumbs with the meat. Heat milk and melt the butter with it; pour over

the well-beaten eggs and mix with the meat. Fill buttered cups and place them in a pan of water, covering with a piece of buttered paper. Bake for 1 hour in a slow oven and turn on a warm dish. Serve with the following sauce:

Sauce for Timbales. — Heat 3 tablespoons of butter and cream in it 3 tablespoons of flour. Draw to the back of the stove and add 1 cup of stock or milk, 1 cup of tomatoes and 1 teaspoon of sugar. Stir until it thickens and season with pepper and salt.

Moulded Salmon.

One can of salmon, picked and freed from fat and bones. Cream with it 4 tablespoons of butter and 3 well-beaten eggs. Add to it 1 cup of fine bread crumbs (not dust), the juice of 1 lemon, and ½ cup of milk or cream. Work well together, and fill a buttered mould; steam for 1 hour. Turn out and serve with the following sauce:

Sauce.—One cup of milk, 1 tablespoon of flour, 2 tablespoons of butter, 1 tablespoon of Worcestershire sauce, pinch of mace and pepper to taste, 1 hard-boiled egg. Melt the butter and cream with the flour, add milk and other ingredients, and boil until thick. Then run the egg through a potato masher and stir into the sauce. The Worcestershire sauce can be added to the fish instead of the sauce, if preferred.

Veal Croquettes.

To every pint of cooked veal allow 1 teaspoon of thyme, 1 tablespoon of chopped parsley, 1 small onion, 1 teaspoon of salt, pepper to taste. Put on the fire ½ pint of milk, and when it comes to a boil pour it over 2 tablespoons of flour and 1 tablespoon of butter, creamed; stir until thick and mix with the dry ingredients. Roll in pear-shaped cones and fry in boiling lard. Stick a whole clove in the top of each one, after they have been cooked, for a stem to the pear.

Salmon Croquettes.

One can of salmon, picked; 4 Irish potatoes, boiled and mashed; mix with the salmon; 2 eggs (beaten), butter size of an egg (melted), 1 tablespoon of celery seed, red pepper and salt. Mix and form in cones, dip in the white of an egg and then in cracker dust, and fry in boiling lard.

Chicken Croquettes.

One 4-pound chicken, 1 pair sweetbreads, 1 small onion, 1 bay leaf, 1 sprig of parsley. Boil the chicken and sweetbreads separately. Put the chicken on to boil with the above seasonings; simmer until well done, and remove all meat from the bones, but do not chop it until it has been put on the fire again and allowed to simmer with the strained juice for 5 minutes. Prepare sweetbread and cook for 15 minutes, drain, cover with boiling water, add 1 teaspoon of salt and place over a moderate fire for 20 minutes. Do not let them boil. When done, throw in cold water, remove all skin and chop fine. Chop the chicken and mix the two. Make a sauce as for veal croquettes, and roll them in the same way for frying.

Chestnut Croquettes.

Shell, blanch and boil until tender large French Chestnuts. Mash enough to make 1 pint, and season with 1 teaspoon of salt, dash of red pepper, 1 teaspoon of onion juice and 1 ounce of butter. Beat 1 egg and 2 tablespoons of cracker dust and cream to the nuts. Mould in balls, dip in egg, then cracker dust, and fry in boiling lard.

Curry.

One pair of chickens or 2 pounds of veal (the rack is best), 1 sweetbread, 2 onions, 4 Irish potatoes, 2 tablespoons of curry. Cut the meat as for stewing, dredge it lightly with flour, and

brown just a triffle. Slice and brown the onions, pare and quarter the potatoes, boil the sweetbread. Place all the ingredients in a deep sauce-pan, covering well with water. Season with salt and pepper to taste. Let it cook slowly until the meat is thoroughly done. Remove meat and potatoes and thicken the gravy with browned flour. Pour over the meat and serve. Arrange a rim of boiled rice around the curry, or serve it as a separate dish.

Scraple.

Take 4 pounds of pork and boil it well; a pig's head is the best, and it should not be too fat. Boil in a separate pan 1 pound of calf's liver, and throw away the water in which it has been boiled. The water in which the pork has been boiled can be used in the scraple. Remove all bones from the pork and chop liver and pork very fine. Mix well and put in an iron pot with the water in which the pork was boiled. Add 2 quarts of hot water. Season well with salt and pepper, sage and sweet marjoram. Thicken as you would mush, using buckwheat and cornmeal in equal quantities. Boil for 1 hour, stirring constantly to prevent burning. When thoroughly cooked pour into tin pans or dishes about 2 or 3 inches deep. Allow it to cool and slice in strips. Fry for breakfast or supper.

Celery Sandwiches.

Slice Graham bread as thin as possible, cutting off the crusts. Spread with a rich mayonnaise, and place on one side a mixture of chopped olives and celery, using twice as much celery as olives. Cover another slice of bread with dressing, and put them together. Serve very cold. White bread can be used in place of the Graham bread, and the sandwich cut in any shape desired.

Ham Sandwich.

Beat 2 eggs well with 5 tablespoons of vinegar, 1 tablespoon of sugar, ½ teaspoon of made mustard, 1 teaspoon of butter. Put in a bowl and allow it to thicken over hot water. Mash 1 can of potted ham and cream the dressing with it. Spread on thin slices of white bread and fold together.

Lettuce Sandwich.

Cut the bread with a sandwich cutter, and spread each slice with Royal cheese that has been creamed to a soft paste with melted butter. Put a crisp lettuce leaf between each piece, 1 tablespoon of mayonnaise on it, and fold another slice over it.

Peanut Sandwich.

One quart fresh roasted peanuts, chopped fine, not pounded. Mix with a thick mayonnaise, and butter thin bread with it. Place two slices together, and cut out in round pieces with a sharp cake cutter.

Cheese Straws.

Grate 3 tablespoons of dairy cheese; add 3 tablespoons flour, a dash of red pepper and a pinch of salt. Add to dry ingredients 1 tablespoon of melted butter, 1 of milk and the yelk of 1 egg. Roll as thin as possible, and cut in strips 4 inches long and ½ wide. Bake in a quick oven.

Kidney Stew.

Boil 2 kidneys until tender, adding a little salt to the water. Change water twice. Chop fine when tender. Make a sauce of 1 cup of milk, 1 cup of water kidneys were boiled in. Thicken with 1 tablespoon of butter and 1 tablespoon of flour, creamed to a paste. Put all on fire and stir in kidneys. Season with red pepper. For 6 people.

CANDIES.

"The daintiest last, to make the end most sweet."
—*Shakespeare.*

CANDIES.

Fondant.

One quart of white sugar, 1 pint of boiling water. Pour the water over the sugar and stir until dissolved. Then place the stew-pan over a brisk fire and boil without stirring until it forms a soft ball when dropped in cold water. Keep the sides free from all granules by wiping them down with a wet cloth. Remove from the fire and place the pan in one of cold water until you can dip your finger to the bottom without burning. Beat hard with a spoon until the sugar is too hard to handle. Turn out on a flat tray and work as you would bread. This is the basis of all French candies, and can be flavored and shaped as you like.

"Potatoes."

Use the fondant above, working in as much desiccated cocoanut, about 2 cups, as it will hold. Season with Sauer's vanilla extract, and form into small oblong pieces, moulding them in the shape of potatoes with your fingers. Roll in cocoa and stick small pieces of nut in them for eyes. Do not melt the cocoa before using it.

A Good Taffy Pull.

One quart of molasses, ½ pound of butter; boil until thick and try in cold water. Just before it comes off the fire pour in ½ cup of vinegar and beat for a minute. Pour on buttered tins and pull when cool enough to handle.

Cocoanut Drops.

One pound of dry cocoanut, 1 pound of pulverized sugar, whites of 2 eggs. Beat the egg and work it in the sugar and

cocoanut. Season with Sauer's vanilla and form in small balls. Bake on buttered tins in a slow oven.

Brown Cocoanut Candy.

One pound of dried cocoanut, 2 ounces of butter, 2 cups of milk, 2 pound of brown sugar, Sauer's vanilla extract to taste. Boil the sugar, milk and butter until it ropes from the spoon; then beat the cocoanut in, and continue beating until hard. Pour on buttered dishes and block in squares.

Maple Creams.

Take one-half as much water as maple sugar, and boil it without stirring. When it is nearly done, drop in a small piece of butter. When it will harden in cold water, take off and beat rapidly until it becomes waxen. Make in small balls and place an English walnut on each side.

Chocolate Caramels.

Four pounds of brown sugar, ½ pound of Baker's chocolate, ½ pint milk, ½ pound of butter, 1 small bottle of Sauer's vanilla extract. Cook until it hardens when beaten well. Pour out on buttered dishes and stir until it sugars.

Cream Chocolate Caramels.

One and one-half pounds of brown sugar, ¼ pound of chocolate, ¼ pound of butter, ½ pint milk. Flavor with Sauer's vanilla. Cook for 10 minutes from the time it boils hard, and beat until it begins to sugar. Pour in buttered dishes and cut in blocks.

Cocoanut Caramels.

Use the above recipe, beating in ½ pound of dried cocoanut when the chocolate begins to sugar. Block in the usual size.

Nut Fudge.

Three cups of white sugar, 1¼ cups of cream, 1 cup of chopped nuts, Sauer's vanilla to taste. Boil cream and sugar for 10 minutes. Stir in the nuts — the kind you prefer — and stir briskly for a few minutes. Pour on greased tins and block when cold.

Cream Candy.

Three cups white sugar, 1 cup water, 1 teaspoon vinegar. Cook without stirring until it strings. Then beat until creamy, and add 1 cup of cocoanut and Sauer's extract of vanilla to taste. Cover the bottom of a flat dish (that has been greased) with chopped nuts, raisins, citron and cherries. Pour the candy over them and cut in squares.

Peanut Nugat.

Two cups shelled peanuts, pounded fine; 2 cups of white sugar. Put the sugar in a stew-pan and allow it to melt, stirring all the time. No water is necessary. When it has thoroughly melted, pour in the peanuts and mix quickly together. Remove from the fire at once. Wet the biscuit board well with cool water, also the rolling-pin, and pour the candy on the board. Roll as you would bread dough, keeping the rolling-pin thoroughly wet, until the candy is thin as a wafer. Cut in strips and break in small pieces. This candy requires rapid handling, or it will harden before it can be rolled thin enough.

Marroons.

Cook Italian chestnuts until they are soft. Peel and throw in a rich syrup. Stew until they are well coated in the sugar. Strain out and roll in pulverized sugar. Dry on buttered papers and pack away in sugar.

Peppermint Drops.

Three cups white sugar, 1 cup water, 8 drops oil of peppermint. Boil for 10 minutes and beat until creamy. Drop on oiled paper, or better yet, a marble slab.

Peppermint Cream Drops.

Use the recipe for fondant, adding enough peppermint to flavor. Shape between your fingers flat round pieces the size of a quarter and allow them to harden. The next day melt enough Baker's chocolate to cover them, and drop them in with a fork. Place on oiled paper to dry. They are firm and creamy, and if shaped well can hardly be told from the confectioner's.

Stuffed Dates.

Pit large dates and fill the centres with pecan nuts. Press three together and roll in powdered sugar. You can fill the centres with fondant, peanuts or almonds, and a very pleasant change for a filling is to use cottage cheese, moistened with butter, salt, pepper and a little sherry. Fill the openings and leave enough through the slit to show the color. Do not put them together or roll in sugar, but serve with coffee and salt wafers.

Marshmallow Creams.

Cut large marshmallows in half. Melt some fondant and dip the halves in it, coating them well. Let it dry a very little and dip in fresh cocoanut. Some can be dipped in melted chocolate after they have thoroughly hardened.

Stuffed Figs.

Take large dried figs and pull them apart, leaving the centre for a filling. Stuff with chopped nuts, citron, conserves, dates and raisins. Pinch the skin firmly together and mould them the shape of fresh figs. Dip in powdered sugar and use as a bonbon.

BEVERAGES.

"One sip of this
Will bathe the drooping spirits in delight
Beyond the bliss of dreams."

—*Milton.*

BEVERAGES.

Blackberry Wine.

Fill a 5-gallon jar with berries that are thoroughly ripe and free from dirt. Mash them well and allow them to remain for 36 hours. Squeeze through a heavy bag and measure the juice. Allow 3 pounds of brown sugar to every quart of juice. Put the two in a large open-mouth jar and throw a cloth over it. Skim every day until the beads stop forming over the top. Put in a demijohn and tie a thin piece of muslin over the mouth. After two months, or after all sign of fermentation has ceased, draw off and bottle for use.

Grape Wine.

Gather small purple grapes when thoroughly ripe. Pick from the stem only those that are firm and throw them in a bowl of cold water. Mash and drain, and make as blackberry wine.

Grape Juice.

Pick all sound grapes from the bunch and fill a stew-pan ¾ full. Wash the grapes well before using. Cover well with water and boil slowly for 20 minutes, or ½ hour if they are not broken. Strain through a bag, extracting all the juice. Put the liquid in a kettle with a cup of white sugar to each quart of juice and boil for 10 minutes. Bottle and seal. This can be made of any good purple grape.

Parsnip Wine.

Chop enough parsnips to fill a quart measure, and then cover them with 1 gallon of water. Boil for 1 hour, strain off and add 3 pounds of white sugar. When cold, mix in 1 tablespoon of hop yeast. Let stand 6 months, and then bottle and cork.

Strawberry Acid.

Six ounces tartaric acid, 2 quarts water, 12 pounds strawberries. Allow to stand 48 hours, then strain. To every pound of juice add 1½ pounds of sugar. Bottle and cork tightly.

Champagne Punch.

One quart of Apolinaris water, 1 quart Sautern, 6 lemons (juice only), 3 oranges (juice only), 1 cup best green tea, ½ pound white sugar, 1 wineglass chartruse, 1 wineglass of Angostura bitters, 3 bottles champagne. Mix all ingredients but the champagne. This must be added just before serving. Enough for 20 people.

A Good Plain Punch.

One quart of whiskey, ½ pint rum, 1 large teacup of strong green tea, 1 goblet orange juice, 1 lemon. Sweeten to taste.

Tea Punch.

Eight teaspoonfuls of best tea; green is best. Peel of 6 lemons, put in 1 quart of cold water and boil long enough to extract the flavor (about 20 minutes). Strain the tea, then add 1¾ pounds of sugar, the juice of 6 lemons, and 1 quart of Jamaica spirit. Slice 2 lemons very thin, and add to the punch. Just before serving pour in 1 quart of champagne and drop a block of ice in the bowl.

Egg-Nog.

Six eggs, 1 quart of cream, 4 pounds of sugar (powdered), 1 tumbler best brandy, ½ tumbler best sherry. Beat the yelks light, then beat in ½ the sugar, then pour in, while stirring slowly, the brandy and wine to cook the eggs. Beat the eggs stiff, and with them beat the rest of the sugar. Mix with the other materials, and, lastly, stir in the cream.

Punch.

Take the juice of 20 lemons to 1 pound of powdered sugar, mix and allow it to remain over night. Next day add 1 pint of brandy, 1 quart of rum, 1 quart champagne, 1 dozen soda. Put in a large lump of ice. Flavor with pineapple, strawberries, or any fresh fruit you prefer.

Egg-Nog.

To each glass of milk use 1 egg, 1 tablespoon sugar, 1 wineglass of whiskey, and rum to taste. Beat the yelks and sugar together; beat in the milk and stir hard. Pour over this the whiskey, a little at a time, as it cooks the eggs, and must be beaten all the time the whiskey is being poured in. Add rum. Beat the whites of the eggs and pile over the top. Set in a cool place. Double or triple these proportions as needed.

Raspberry Vinegar.

To 4 quarts of red raspberries add enough vinegar to cover them, and let it stand 24 hours. Scald and strain. Add 1 pound of sugar to 1 pint of juice, and boil for 20 minutes. Bottle and seal. Ready for immediate use, and will keep for years if tightly sealed. To every glass of water add 1 tablespoon of the vinegar.

Champagne Cocktail.

Use a champagne goblet. One lump of sugar, 1 dash of bitters, 1 piece of lemon peel, 1 slice of orange, one-third glass shaved ice. Fill with champagne and mix well.

Manhattan Cocktail.

Use a mixing glass. One-half glass ice, 2 dashes rum, 2 dashes Angostura, 2 dashes Maraschino, ½ wineglass whiskey, ½ wineglass French vermuth. Stir well and strain into cocktail glass, adding a cherry. If wanted dry, use Italian vermuth.

Hot Scotch.

Use hot Scotch cup. One wineglass Scotch whiskey, 1 lump sugar, 1 piece lemon peel, ¾ glass hot water. Grate nutmeg on top and serve.

High Ball.

One lump ice, 1 jigger old whiskey; fill with carbonated water and serve.

Life Saver.

Use a small punch glass. Three small lumps ice, 3 dashes lemon juice, a little sugar, ½ pony gin, ½ pony vermuth. Stir well, adding seltzer until full.

Rickey.

Take ½ lime and squeeze it in a goblet ½ full of ice, add 1 drink of whiskey, and stir with seltzer.

MISCELLANEOUS.

"Happy in this, she is not yet so old
But she may learn."

MISCELLANEOUS.

Chocolate.

Scrape 3 ounces of sweetened chocolate; add 2 tablespoons of sugar and 3 tablespoons of water. Stir over a hot fire until smooth. Add 1 quart of boiling milk, and cook for a few minutes. Season with 1 teaspoon of Sauer's vanilla, and serve with whipped cream. You can use half milk and half water, if you prefer a drink not so rich.

Beef Tea.

One pound round of beef, freed from all fat and grisle. Cut in dice and cover with cold water for 15 minutes to extract the juice. Then set the pan on the fire and boil for 20 minutes. Beat an egg until light, and strain into it the juice, which must be boiling hot. Season with pepper and salt. Just before using pour through a thin cloth that has been wrung out in cold water. Heat thoroughly and add a few celery seed to flavor.

Lemon Butter, No. 1.

Grate the yellow from the rind of 2 lemons and squeeze out the juice. Two cups sugar, 2 eggs (beaten separately). Mix the yelk and sugar, then add the beaten whites and lemon. Pour over this 1 cup of boiling water. Stir into it 2 tablespoons of flour, rubbed smooth with ½ cup of cold water. Run through a strainer, and add 1 tablespoon of butter. Cook until thick and smooth. This can be used for pies, cakes or as a preserve.

Lemon Butter, No. 2.

Beat 6 eggs, 1 pound sugar and ¼ pound of butter. Mix well and set in a pan of water. Add 3 lemons, juice and rind,

and stir briskly until thick enough not to run. Use in cake or on bread and crackers.

Molasses.

Four pounds brown sugar, 1 quart of boiling water. Cook until thick.

Burnt Syrup.

One pound of brown sugar, put over the fire in a sauce-pan, stir all the time until it melts and begins to burn. Then quickly add 1 pint of boiling water and cook until a rich syrup. Season when cold with Sauer's vanilla, and use as any other syrup for cakes.

Golden Syrup.

Five pounds of white sugar, 1 quart boiling water. Boil for 5 minutes and add 2 pounds strained honey. Beat hard and cook well.

To Season Whipped Cream.

One quart of cream, whipped until it is stiff; 2 tablespoons of pulverized sugar, 1 tablespoon of Sauer's vanilla extract. The cream should whip up double its quantity, and be firm and stiff before the seasonings and sugar are added.

Caramel for Seasoning.

Two pounds of brown sugar. Burn over a hot fire until it smokes. Pour over it 1 quart of boiling water and stir until thoroughly dissolved. Boil to a rich syrup and bottle for use.

Pudding Sauce.

One-half cup butter, 1 cup sugar, 5 eggs. Beat butter and sugar to a cream; throw in the well-beaten yelks, then the whites, and stir to a froth. Add brandy or wine to your taste. Put in a stew-pan and place over the fire until it almost boils. Use for cakes or puddings.

Chocolate Paste.

Three ounces Baker's chocolate, 1 cup boiling water, ½ cup sugar, 1 teaspoon Sauer's vanilla extract. Grate chocolate or cut it up in small pieces. Pour the boiling water and sugar over it, and cook until a thick paste. Season, and when cold use on bread or crackers.

Sugar.

Pulverized sugar will not lump so quickly if kept tightly covered in small wooden kegs.

Pickles.

Cover your pickles that are in brine with strips of horse radish and they will not mould.

Milk for Sleeplessness.

Try a glass of hot milk just before going to bed. It will help you sleep and quiet the nerves.

For Chapped Hands.

One teaspoon glycerine, 10 grains borax, 2 tablespoons rose water. Mix and bottle.

Another.

Two ounces rose water, 1 ounce glycerine, 2 ounces lemon juice. Mix well and use as a lotion.

To Prevent Chapped Hands.

Take the yelk of an egg, ¾ cup of pure honey, 1 cup corn-meal, and form into a ball. Place in a cool, dry place and allow it to harden. Use instead of soap during the winter, and the hands will not chap.

Cleaning Fluid.

Four ounces of ammonia, 4 ounces castile soap, 2 ounces alcohol, 2 ounces glycerine, 2 ounces ether. Shake well and use for cleaning spots from woollen clothing.

To Keep Cake Fresh.

Place 2 firm apples in the box with the cake, and you will find the cake keeps fresh a long time.

To Remove Ink Stains.

Rub ripe tomatoes on a spot of ink on any wash cloth, and it will disappear. They will remove the stains from the hands also.

For a Cough.

Whip the white of an egg to a stiff froth. Add 3 tablespoons of powdered sugar and the juice from ½ a lemon. Beat well, and take a teaspoonful every half hour. This will loosen a tight cough and relieve the throat very much.

Peeling Onions.

When onions are peeled in large quantities, and the eyes smart from the strength of them, you can do away with a great deal of it by peeling them under water.

To Prevent Boiling Over.

In preserving, throw a tablespoon of cold water in a kettle that is boiling over, and it will stop for a second or two, long enough to save the juice and remove the kettle to a cooler part of the stove.

Lemons will keep fresh many days if covered with fresh water, changing it every two days.

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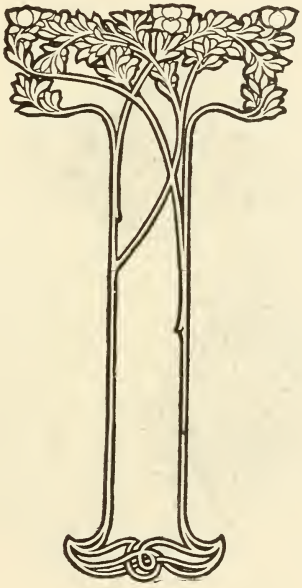

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